

Indian Standard
SPECIFICATION FOR
BLACK PEPPER OLEORESIN
(Second Revision)

0. FOREWORD

0.1 This Indian Standard (Second Revision) was adopted by the Indian Standards Institution on 30 April 1984, after the draft finalized by the Spices and Condiments Sectional Committee had been approved by the Agricultural and Food Products Division Council.

0.2 Spices in the form of oleoresins are increasingly used by food, pharmaceutical and flavour industries. The oleoresins are preferred as their quality, flavour and strength can be standardized, for better uniformity of the end product.

0.3 Black pepper oleoresin is obtained by extraction of black pepper with food grade solvent and subsequent careful removal of the solvent by distillation. It is a mixture of essential oil (oil of pepper), the pungent principle and other resinous materials. The presence of chlorophyll gives it a dark green colour, but decolourization may be done to get a light-coloured oleoresin. It *is* extensively used for flavouring foodstuffs.

0.4 This standard was first issued in 1970 and was first revised in 1975 to include the latest provisions for solvents used and requirements for essential oil content refractive index, etc. Based on further data, this second revision includes the solvent of ethyl acetate and solvent grade hexane.

0.5 This standard is subject to the restrictions imposed under the *Prevention of Food Adulteration Act*, 1954, and the Rules framed thereunder, wherever applicable.

0.6 For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test or analysis, shall be rounded off in accordance with IS : 2-1960*. The number of significant places retained in the rounded off value should be the same as that of the specified values in this standard.

1. SCOPE

1.1 This standard prescribes the requirements and the method of sampling and test for black pepper oleoresin.