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Chillies — Specification

Part 2: Dried and ground

PUBLIC REVIEW

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Foreword

Rwanda Standards are prepared by Technical Committees and approved by Rwanda Standards Board (RSB) Board of Directors in accordance with the procedures of RSB, in compliance with Annex 3 of the WTO/TBT agreement on the preparation, adoption and application of standards.

The main task of technical committees is to prepare national standards. Final Draft Rwanda Standards adopted by Technical committees are ratified by members of RSB Board of Directors for publication and gazettment as Rwanda Standards.

DRS 304-2 was prepared by Technical Committee RSB/TC 019, *Spices, condiments and food additives*.

In the preparation of this standard, reference was made to the following standard (s):

- 1) IS 2322: 2010: Chillies, whole and ground — Specification

The assistance derived from the above source is hereby acknowledged with thanks.

This second edition cancels and replaces the first edition (RS 304-2:2016), which has been technically revised.

Committee membership

The following organizations were represented on the Technical Committee on *Spices, condiments and food additives* (RSB/TC 019) in the preparation of this standard.

Paragraph of participants

Rwanda Standards Board (RSB) – Secretariat

Chillies — Specification — Part 2: Dried and ground

1 Scope

This Draft Rwanda standard specifies requirements and methods of test for dried chillies, whole or in ground powdered form produced from varieties of *Capsicum* spp.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

RS ISO 5498, *Agricultural food products — Determination of crude fibre content — General method*

RS CAC/RCP 1, *General principle for food hygiene — Code of practice*

RS EAS 38, *Labelling of pre-packaged foods*

RS ISO 16050, *Foodstuffs — Determination of aflatoxin B₁, and the total content of aflatoxins B₁, B₂, G₁, and G₂ in cereals, nuts and derived products — High performance liquid chromatographic method*

RS ISO 15141, *Foodstuffs — Determination of ochratoxin A in cereals and cereal products — Part 1: High performance liquid chromatographic method with silica gel clean up*

ISO 930, *Spices and condiments — Determination of acid insoluble ash*

ISO 928, *Spices and condiments — Determination of total ash*

ISO 939, *Spices and condiments — Determination of moisture content — Entrainment method*

ISO 1108, *Spices and condiments — Determination of non-volatile ether extract.*

3 Terms and definitions

For the purposes of this standard, the following terms and definitions apply.

3.1

unripe fruits

fruits not yet mature the colour of which is considerably different from that of the batch under consideration. Generally the fruits are green or pale yellow in colour.

3.2

discoloured fruits

stained fruits and/or fruits with spots different from original colour.

3.3

broken fruits

Fruits which have missed their structure

fragments

small pieces from broken fruits

3.5

Extraneous matter

any matter other than chillies including but not limited to the following:

- a) All matters present in the sample which is not from chillies of the variety under consideration; and
- b) All other foreign matter and in particular stalk, leaves, soil and sand.

4 Descriptions

4.1 Dried whole Chilli is product obtained by drying ripe fruit or pods of Capsicum spp. The chillies may be with or without stalk.

4.2 Ground chilli is the product obtained by grinding the whole chillies without any added ingredient.

5 Requirements

5.1 Odour and flavour

Dried chillies shall have the characteristic odour and flavour of the variety . It shall be free from foreign taste and flavour including rancidity and mustiness.

5.2 Freedom from moulds, insects

Chillies, whole or ground (powdered), shall be free from living insects and shall be practically free from Mould growth, dead insects, insect fragments and rodents contamination, visible to naked eye (corrected, if necessary, for abnormal version), or using the required magnifying instrument. The proportion of insect damaged fruit shall not exceed 1 % (*m/m*).

5.3 Colour

The whole and ground chillies may vary in colour from dark blackish red to orange yellow according to the variety.

5.4 Extraneous matter

5.4.1 Ground chillies shall be free from extraneous matter.

5.4.2 For whole chillies extraneous matter shall not exceed 1 %.

5.5 Unripe, marked and broken fruits

In whole chillies, the proportion of unripe or discoloured fruits shall not exceed 2 % (*m/m*) and the proportion of broken fruits and fragments shall not exceed 5 % (*m/m*), when tested in accordance with method given in the Annex A.

5.6 Fineness

The chillies, ground (powdered), shall be ground to such fineness that all of it passes through 500- μ m sieve and nothing that remains on the sieve.

5.7 Chemical requirements

The chillies, whole and ground (powdered) shall also comply with requirements given in Table 1

Table 2 — Chemical requirements

| S/n | Characteristics | Requirements | Methods of test |
|------|---|--------------|-----------------|
| i. | Moisture % age max | 8 | ISO 939 |
| ii. | Total ash %age on dry basis, max | 8.5 | ISO 928 |
| iii. | Ash insoluble in HCl acid % age on dry basis, max | 1.3 | ISO 930 |
| iv. | Non-volatile ether extract %age on dry basis, min | 12 | ISO 1108 |
| v. | Crude fibre % age on dry basis, max | 28 | ISO 5498 |

5.8 Scoville index

When tested in accordance with the method given in ISO 3513, the Scoville index in chillies, whole and ground (powdered) shall not be less than 24 00. The chilli of lower scoville index than those specific may be supplied as agreed between the purchaser and the supplier.

5.9 Free from added colour

The pods shall be free from extraneous colouring matter, coating of mineral oil and other harmful substances. The ground chillies shall be free from extraneous colouring matter and flavouring matter. However, it may contain any edible oil up to maximum of 2 % by mass. The amount and name of the oil used shall be declared on the label.

5.10 Hygiene conditions

The chillies, whole and ground shall be processed and packed under hygiene conditions in accordance with RS CAC/RCP 1.

5.10.1 Pesticides residues

Dried chillies (whole or ground shall comply with those maximum pesticides residues as specified by codex alimentarius for this commodity.

Dried chillies (whole or ground shall comply with those maximum pesticides residues as specified by codex alimentarius for chillies.

5.10.2 Mycotoxin

Dried chillies (whole and ground) shall comply with limits for mycotoxin in Table 2.

Table 2 — Mycotoxin limits for dried whole and ground chillies

| Mycotoxin | Limits | Test method |
|-----------------------------|--------|----------------|
| Total aflatoxin, max, µg/kg | 10 | RS ISO 16050 |
| AFB1, max, µg/kg | 5 | |
| Ochlatoxin A, max, µg/kg | 30 | RS ISO 15141-1 |

6 Packaging and labelling

6.1 Packaging

Chillies, whole or ground shall be packaged in the clean, sound and dry container made of metal glass, food grade polymers, wood or jute bags. The wooden boxes or jute bags shall be suitable lined with moisture- proof lining which does not impart any foreign smell in the product. Packaging material shall be free from any fungal or insect infestation and should not impart any foreign smell. Each container shall be securely closed and sealed.

6.2 Labelling

In addition to the requirement in RS EAS 38, the following particulars information shall be marked or labelled on each container/bag:

- a) name and address of the manufacturer or packer;

- b) name of the product as dried whole chillies or Ground chillies;
- c) variety;
- d) scoville index;
- e) county of origin
- f) batch or code number;
- g) net weight;
- h) best before.(month/year);
- i) year of the harvest (in case of whole);
- j) manufacturing date (in case of ground).

7 Sampling

Sampling shall be done in accordance with ISO 948.

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Bibliography

[1] RS 304-2: 2016, *Chillies — Specification — Part 1: Dried and ground*

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