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DRAFT EAST AFRICAN STANDARD

Spices and condiments — Ground sweet and hot paprika (*Capsicum annum* L. and *Capsicum frutescens* L.) — Specifications— Specification

EAST AFRICAN COMMUNITY

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Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in the East African Community. It is envisaged that through harmonized standardization, trade barriers that are encountered when goods and services are exchanged within the Community will be removed.

The Community has established an East African Standards Committee (EASC) mandated to develop and issue East African Standards (EAS). The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the public and private sector organizations in the community.

East African Standards are developed through Technical Committees that are representative of key stakeholders including government, academia, consumer groups, private sector and other interested parties. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the Principles and procedures for development of East African Standards.

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

The committee responsible for this document is Technical Committee EASC/TC 006, *[Spices, condiments and culinary herbs]*.

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Spices and condiments — Ground sweet and hot paprika (*Capsicum annuum* L. and *Capsicum frutescens* L.) — Specifications— Specification

1 Scope

This Draft East African Standard specifies requirements, sampling and test methods for ground sweet and hot paprika (*Capsicum annuum* L. and *Capsicum frutescens* L.) intended for human consumption. It does not apply to ground chillies and other species of capsicums.

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.

ISO 927, Spices and condiments — Determination of extraneous matter and foreign matter content

ISO 928, Spices and condiments — Determination of total ash

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

ISO 939, Spices and condiments — Determination of moisture content

ISO 948, Spices and condiments — Sampling

ISO 4833, Methods for the microbiological examination of foods — Colony count technique at 30 ° C — General guidance

ISO 21527-2, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds Part 2: Colony count technique in products with water activity less than or equal to 0,95.

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

ISO 2825, Spices and condiments — Preparation of a ground sample for analysis

ISO 7541, Spices and condiments — Spectrophotometric determination of the extractable colour in paprika

*ISO 16654, Microbiology of food and animal feeding stuffs — Horizontal method for the detection of *Escherichia coli* 0157.*

ASTA Analytical Methods 21.3:2004, Pungency of Capsicums and Their Oleoresins (HPLC method)

3 Terms and definitions

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

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at <http://www.iso.org/obp>

3.1 extraneous matter

all matter visible to the naked eye or with a maximum 10 times magnifying power, which are species waste belonging to the *Capsicum annuum* L. or *Capsicum frutescens* L. plant

3.2 ground paprika

product obtained by grinding the ripe dried fruits of different varieties of *Capsicum annuum* L. and *Capsicum frutescens* L. of the Solanaceae plant family.

4 Requirements

4.1 General requirements

4.1.1 Ground paprika shall;

- a. be prepared from the pericarp and the seeds of the paprika fruit. It may contain a variable amount of other parts of the fruit, such as the placenta, the calyx and the stalk;
- b. have varying colour according to its quality, from vivid brilliant red through yellowish and brownish-red to pale reddish-brown;
- c. have the taste of ground paprika that can be pungent or free from pungency; and
- d. have pleasantly aromatic odour.

4.2 Specific requirements

4.2.1 The ground paprika shall comply with the requirements given in the table.

Table 1 — Requirements for ground paprika

Characteristic	Requirements		Test method
	Sweet paprika	Hot paprika	
Total capsaicinoids content (in mg/kg)	≤ 30	> 30	ASTA 21.3
Scoville value (SHU) mg/kg × 16	≤ 480	> 480	
Moisture content, mass fraction, % (maximum value)	11,0	11,0	ISO 939
ASTA extractable colour (minimum value)	60	30	ISO 7541
Total ash, on a dry basis, mass fraction, % (maximum value)	10,0	10,0	ISO 928
Acid insoluble ash, on a dry basis, mass fraction % (maximum value)	1,0 ^a	1,6 ^a	ISO 930
Non-volatile ether extract, on a dry basis, mass fraction % (maximum value)	25	Not applicable	ISO 1108
extraneous matter	1 %.	1 %.	ISO 927.
^a If the product contains an anti-caking agent (max. 2 %), this value is allowed to be max. 3 % for sweet paprika and max. 3,6 % for hot paprika.			

4.2.2 Fineness

Ground paprika shall be ground to such fineness that 98 % of the material passes through 500- micron sieve

5 Hygiene

5.1 Ground sweet and hot paprika shall be produced and handled in accordance with EAS 39.

5.2 Ground sweet and hot paprika shall comply with the microbiological limits given in Table 2 when tested in accordance with the test methods specified therein.

Table 2 — Microbiological limits for Ground sweet and hot paprika

S/N	Characteristic	Limit	Test method
i	Yeast and mould counts, cfu/g	10 ⁴	ISO 21527 (All parts)
ii	<i>E. Coli</i> counts, cfu/g	Absent	ISO 16654
iii	<i>Salmonella</i> , cfu / 25 g	Absent	ISO 6579
iv	<i>Clostridium perfringens</i>	Absent	ISO 15213-2
v	<i>Total viable count, cfu/g, max</i>	10 ⁵	ISO 4833-1

6 Food additives

Ground sweet and hot paprika shall be free from other food additives except anticaking agents which when used shall comply with requirements given in Table 1.

7 Contaminants

7.1 Pesticide residues

Pesticide residues in ground sweet and hot paprika shall not exceed maximum residue limits as established in the Codex online guideline for pesticide residues in food.

7.2 Heavy metals

Heavy metals in ground sweet and hot paprika shall not exceed maximum heavy metal limits as stipulated in CODEX STAN 193.

7.3 Ochratoxin A

Ochratoxin A in ground sweet and hot paprika shall not exceed 20 µg/kg.

8 Packaging

Ground sweet and hot paprika shall be packed in food grade containers that secure the integrity and safety of the product

9 Labelling

In addition to the labelling requirements of EAS 38, each container shall be legibly and indelibly labelled with the following information:

- a) name of the product “Ground sweet paprika/ ground hot paprika)”
- b) name and physical address of manufacturer or packer,
- c) code or batch number;
- d) manufacture and best before date.
- e) net weight;
- f) country of origin
- g) instruction for use
- h) Storage conditions

10 Sampling

Sample the dehydrated garlic by the method specified in ISO 948.

Annex A
(informative)

Recommendations relating to storage and transport conditions

- A.1** Ground paprika should be stored in dry and cool, covered premises, well protected from the sun, excessive heat and moisture.
- A.2** The warehouse should be dry, free from unpleasant odours, and protected against the ingress of insects and other vermin.
- A.3** The packages should be handled and transported in such a manner that they are protected from rain, the sun or other sources of excessive heat, unpleasant odours and all contamination (cross- infestation), especially in the holds of ships.

Bibliography

ISO 7540:2020, Spices and condiments — Ground sweet and hot paprika (*Capsicum annuum* L. and *Capsicum frutescens* L.) — Specifications

