

INTERNATIONAL STANDARD

ISO
7541

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Ground (powdered) paprika — Determination of total natural colouring matter content

*Paprika en poudre — Détermination de la teneur en matières colorantes
naturelles*



Reference number
ISO 7541:1989(E)

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

Draft International Standards adopted by the technical committees are circulated to the member bodies for approval before their acceptance as International Standards by the ISO Council. They are approved in accordance with ISO procedures requiring at least 75 % approval by the member bodies voting.

International Standard ISO 7541 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*.

The method specified in this International Standard has been developed on the basis of the American Spices Trade Association (ASTA) 20/1 method.

For better application, further editorial details have been introduced and modifications have been made to the procedure on the following essential points:

- duration of extraction;
- zone of optimal absorbance;
- expression of results.