

INTERNATIONAL STANDARD

ISO
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Chillies and chilli oleoresins — Determination of total capsaicinoid content —

Part 1: Spectrometric method

*Piments et leurs oléorésines — Détermination de la teneur en
capsaïcinoïdes totaux —*

Partie 1: Méthode par spectrométrie



Reference number
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Foreword

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Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

International Standard ISO 7543-1 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 7, *Spices and condiments*.

ISO 7543 consists of the following parts, under the general title *Chillies and chilli oleoresins — Determination of total capsaicinoid content*:

- Part 1: *Spectrometric method*
- Part 2: *Method using high-performance liquid chromatography*

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