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

Part 2:

Method using high-performance liquid
chromatography

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

*Partie 2: Méthode par chromatographie en phase liquide à haute
performance*



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 7543-2 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Sub-Committee 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*

Annex A of this part of ISO 7543 is for information only.

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