

ISO

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION

ISO RECOMMENDATION R 959

SPICES AND CONDIMENTS

BLACK PEPPER AND WHITE PEPPER, WHOLE AND GROUND
SPECIFICATION

1st EDITION
February 1969

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BRIEF HISTORY

The ISO Recommendation R 959, *Spices and condiments – Black pepper and white pepper, whole and ground – Specification*, was drawn up by Technical Committee ISO/TC 34, *Agricultural food products*, the Secretariat of which is held by the Magyar Szabványügyi Hivatal (MSZH).

Work on this question by the Technical Committee led, in 1966, to the adoption of a Draft ISO Recommendation.

In March 1967, this Draft ISO Recommendation (No. 1210) was circulated to all the ISO Member Bodies for enquiry. It was approved, subject to a few modifications of an editorial nature, by the following Member Bodies :

Australia	India	Romania
Chile	Iran	South Africa, Rep. of
Colombia	Israel	Thailand
Czechoslovakia	Norway	Turkey
France	Poland	U.A.R.
Hungary	Portugal	United Kingdom

Two Member Bodies opposed the approval of the Draft :

Germany
Netherlands

The Draft ISO Recommendation was then submitted by correspondence to the ISO Council, which decided, in February 1969, to accept it as an ISO RECOMMENDATION.

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1. SCOPE

- 1.1 This ISO Recommendation specifies requirements for black pepper and for white pepper, *Piper nigrum* (Linnaeus), in the whole form and also in the ground form.
- 1.2 Recommendations relating to storage and transport conditions are given in Annex A as a guide.

2. REQUIREMENTS

2.1 Description

The whole black pepper should be the dried whole berries of *Piper nigrum* (Linnaeus), generally picked before they are ripe, brown, grey or black in colour with wrinkled surface. The whole white pepper is obtained either from the whole mature berries of *Piper nigrum* (Linnaeus), or from whole black pepper from which the outer coating of the pericarp has been removed; it is dried afterwards. The material may also be in the pure ground form, the berries of black pepper and white pepper being ground separately without any added matter.

2.2 Aroma and taste

The aroma and taste or flavour of black or white pepper, whole or ground, should be fresh and pungent. The material should be free from foreign taste and aroma or flavour, including rancidity and mustiness.

2.3 Freedom from moulds, insects, etc.

The black pepper and white pepper, whole or ground, should be free from living insects and moulds, and should be practically free from dead insects, insect fragments and rodent contamination visible to the naked eye (corrected, if necessary, for abnormal vision), with such magnification as may be necessary in any particular case. If the magnification exceeds $\times 10$, this fact should be stated in the test report. In the case of ground black pepper and ground white pepper, contamination should be determined by the method described in ISO Recommendation R . . . , * *Spices and condiments – Determination of filth*.

2.4 Extraneous matter

The proportion of extraneous matter in whole black pepper should not be more than 1.5 % (m/m) and in whole white pepper not more than 0.8 % (m/m) when determined in accordance with the method given in ISO Recommendation R 927, *Spices and condiments – Determination of extraneous matter*. The proportion of foreign matter not coming from the plant should not be more than 1.0 % and 0.5 % (m/m) in whole black pepper and whole white pepper respectively. Dust, stalks, leafy matter and other foreign matter should be considered as extraneous matter in whole pepper. Pinheads, which consist of underdeveloped or broken berries, should not be included in the extraneous matter.

* At present Draft ISO Recommendation No. 1208.