

NATIONAL SUSTAINABLE SPICE PROGRAMME

<https://www.nssp-india.org/>

RAW MATERIAL SPECIFICATIONS	
PRODUCT- CHILLI WHOLE(<i>Capsicum annum L</i>)	
Domestic Market	
Product Description	Chillies and Capsicum (Lal Mirchi) whole - means the dried ripe fruits or pods of the <i>Capsicum annum L</i> . <i>Capsicum frutescens L</i> . with a characteristic pungent odour and taste
Origin	India
Grade	IPM
Physical & Cleanliness characteristics	The pods shall be free from mould, living and dead insects, insect fragments, rodent contamination.
	Extraneous and Foreign matter (% ,Max) 1.0
	Insect damaged matter 1.0
	Broken fruits and fragments (% , Max) 5.0
	Unripe and marked fruits (% , Max) 2.0
Chemical characteristics	Moisture (% , Max) 12.0
	Total Ash (% , Max) 8.0
	Acid Insoluble Ash (% , Max) 1.0
	Non volatile ether extract (% , Min) 12.0
	Colour value Vary depending on variety
	Capsaicin content Vary depending on variety
	White chillies Absent
Food safety related acceptance criteria	Aflatoxin Total (ppb, Max) 30.0
	Salmonella in 25 g sample Absent
	The product shall be free from extraneous colouring matter, coating of mineral oil and other harmful substances.
	Free from Allergens such as Peanut, Gluten, Mustard, sesame etc.
Packaging and labeling requirements	Pesticide residue shall comply with the FSSAI regulations.
	The material shall be packed tightly in clean and neat PP bags in Woven bags / Jute bags. All materials being supplied shall comply with all regulations under Food safety and standards (packing and labelling) regulations ,2011 [chapter 1&2] and Food safety and standards (contaminants, toxins and residues) regulations ,2011 [chapter 1&2]
Storage condition	The material shall be stored in cold storages at a temperature between 7-9 ⁰ C for a period of one year. The material shall be used within a month at normal storage condition.
Shelf Life	The material shall be freshly packed, with characteristics odour and flavor. At cold storage - 12 months from receipt of lot at normal condition - 1 month from receipt of lot