

SRI LANKA STANDARD 105 PART 1 : 2008
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SPECIFICATION FOR
WHOLE PEPPER
(SECOND REVISION)
PART 1 : BLACK PEPPER

SRI LANKA STANDARDS INSTITUTION

**Sri Lanka Standard
SPECIFICATION FOR WHOLE PEPPER
(Second Revision)
Part 1 : Black Pepper**

SLS 105 Part 1 : 2008

Gr. 7

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FOREWORD

This standard was approved by the Sectoral Committee on Agriculture and Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2008-12-19.

Spices and condiments are in common use in our country. Some of them are also exported in considerable quantities. Pepper is one of the most important commodities exported from Sri Lanka. The broad objective of this standard will be not only to enable the local consumer to get the standard product, but will also be of help in promoting export of this product.

Whole black pepper is the whole dry berry of *Piper nigrum* L., generally picked before complete ripening.

This specification was first published in 1971 and subsequently revised in 1980. On a review it was decided to publish the standard in two parts as whole black pepper and whole white pepper. These are two distinct commodities having different processing/manufacturing techniques. This Part covers only the provisions relating to whole black pepper. In this revision chemical and microbiological requirements have been introduced. While revising this standard, the committee took into consideration the prevailing methods of trade and has adopted the different grades produced in the country.

This specification contains Clause **5.7**, which call for an agreement between the purchaser and the vendor at the time of placing orders.

Recommendations relating to storage and transport conditions are given in an Annex.

This specification is subject to the restrictions imposed under the Food Act No. 26 of 1980, Department of Export Agriculture Development Act No. 46 of 1992 and the regulations framed thereunder, wherever applicable.

For the purpose of deciding whether a particular requirements of this specification is complied with, the final value, observed or calculated, expressing the result of a test or an analysis, shall be rounded off in accordance with **SLS 102**. The number of significant places retained in the rounded off value shall be the same as that of the specified value in this specification.

In revising this specification, assistance derived from publications of the International Organization for Standardization (ISO) and the International Pepper Community (IPC) is gratefully acknowledged.

1 SCOPE

1.1 This Part of the specification prescribes requirements and methods of testing for whole black pepper (*Piper nigrum* L.).

1.2 This Part of the specification is not applicable to black pepper categories called “light”.

2 REFERENCES

SLS 102	Rules for rounding off numerical values
SLS 143	Code of practice for general principles of food hygiene
SLS 186	Methods of test for spices and condiments Part 2 : Determination of extraneous matter content Part 3 : Determination of total ash Part 5 : Determination of moisture content – Entrainment method Part 7 : Determination of non volatile ether extract Part 9 : Determination of piperine content in black and white pepper - Spectrophotometric method Part 10 : Determination of piperine content in pepper and pepper oleoresins – High-performance liquid chromatographic method Part 11 : Determination of volatile oils
SLS 310	Method for the sampling of spices and condiments
SLS 516	Microbiological test methods Part 3 : Detection and enumeration of <i>coliforms</i> , <i>faecal coliforms</i> and <i>Escherichia coli</i> Part 5 : General guidance for detection of <i>salmonella</i>
SLS 1327	Code of hygienic practice for spices and other dried aromatic plants

3 DEFINITIONS

For the purpose of this specification, the following definitions shall apply :

3.1 **black pepper, whole** : Dried berry of *Piper nigrum* L., having an unbroken pericarp

3.2 **black pepper, non-processed** : Dried pepper that has not undergone any processing or grading by the producing country before being exported

3.3 **black pepper, semi-processed** : Dried pepper that has undergone cleaning, but without processing or grading by the producing country before being exported

3.4 **black pepper, processed** : Dried pepper that has been processed (cleaning, preparation, grading, etc.) by the producing country before being exported