Food Beverage and Tobacco Products UNSPSC Code 50000000												
Seasonings and preservatives UNSPSC Code 50170000												
Herbs and spices and extracts; UNSPSC Code 50171500												
Commodity-Chilly; UNSPSC Code :												
Selling Unit : mass-gm												
Sr. No.	**Parameters**	**Type**	**Value 1**	**Value 2**	**Value 3**	**Value 4**	**Validation / Remarks**	**Unit**	**M**	**F**	**G**	**Demand Aggregation**
Physical Characteristics												
1	Types	Ch	Chillies shall be dried, fiped fruits or pods of species Capsicum frutescens Linnaeus and Capsicumannutun Linnaeus. The chillies may be with or without stalk	Ground chillies is the product obtained by grinding whole chillies without any added matter.					√	√		
2	Odour and Flavour	Ch	Chillies, shall have a characteristic pungent taste. It shall be free from foreign taste and f1avour including rancidity and mustiness.						√			
3	Colour	Ch	The whole and gound chillies may vary in colour from dark blackish red to orange yellow according to the variety.						√			
4	Freedom from Moulds, Insects, etc	Ch	Chillies, whole or ground (powdered), shall be free from living insects and shall be practically free from mould growth, dead insects, insect fragments and rodent contamination, visible to the naked eye (corrected, if necessary, for abnormal vision), or using the required magnifying instrument: If the magnification exceeds x 10, this fact shall be mentioned in the test report. The proportion of insect damaged matter shall not exceed 1 percent (m/m).						√			
5	Extraneous Matter	Ch	Extraneous matter includes, a) all matter present in the satnple which is not from chillies of the variety under consideration; and b) all other foreign matter and, in particular, stalks, leaves, soil and sand.Extraneous matter does not include unripe, marked or broken fruits of the variety under consideration. The proportion of extraneous matter, when determined by the method described in 4 of IS 1797, shall not exceed 1 percent (m/m).						√	√		

6	Unripe, Marked and Broken Fruits	Ch	In whole chillies, the proportion of unripe or marked fruits shall not exceed 2 percent (m/m) and the proportion of broken fruits and fragments shall not exceed 5 percent (m/m), when tested in accordance with the method given in Annex A of IS 2322.						√			
7	Fineness	Ch	The chillies, ground (powdered) shall be ground to such fineness that all of it passes through 500 µm IS Sieve and nothing remains on the sieve.						√			
8	Scoville Index		When tested in accordance with the method given in IS 8104, the Scoville Index in chillies, whole and ground (powdered) shall be not less than 24000. The chilli of lower Scoville Index than those specified may be supplied as agreed to between the purchaser and the supplier.									
9	Freedom from Added Colour, etc		The pods shal1 be free from extraneous colouring matter, coating of mineral oil and other harmful substances. The ground chillies shall be free from extraneous colouring matter and flavouring matter. However, it may contain any edible oil upto a maximum of 2 percent by mass. The amount and name of the oil used shall be declared on the label									
10	Hygienic Conditions		The chillies, whole and ground shall be processed and packed under hygienic conditions (as per IS 14216).									
11	Pesticide residues and metallic contaminants in the product shall not exceed the limits as prescribed in the Prevention of Food Adulteration Act,1954 and the Rules made thereunder.											
Requirements												
12	Moisture, percent by mass, max	N	11.00						√			
13	Total ash on dry basis, percent by mass, Max	N	8.00						√			
14	Acid insoluble ash on dry basis, percent by mass, Max	N	1.30						√			
15	Salmonella, in 25 g	N	Absent						√			
16	Crude fibre, percent by mass, Max	N	–	13.00					√	√		
17	Non-volatile ether extract on dry basis, Min	N	–	12.00					√	√		
Packing												

18	Chillies, whole or ground shall be packed in clean, sound and dry container. The wooden boxes or jute bags shall be suitably lined with moisture-proof lining which does not impart any foreign smell to the product. The packing material shall be free from any fungal or insect infestation and should not impart any foreign smell. Each container shall be securely closed and sealed.	**Ch**	**Yes**						√			
19	Packing material	Ch	Metal	Glass	Foodgrade polymers	wood or jute bag			√	√		
20	Packing size (in gm)	Ch	Text						√	√		
					Marking							
21	The following particulars shall be marked or labelled on each container/bag: a) Name and address of the manufacturer or packer; b) Name of the material (whole or ground); c) Trade-name or brand name, if any; d) Batch or Code number; e) Net mass; f) Best before ..... (month/year); g) Year of the harvest (in case of whole); h) Month and year of packing (in case of ground); and j) Any other marking as required under the Standards of Weights and Measures (Packaged Comnwdities) Rules,] 1977 and the Prevention of Food Adulteration Rules, 1955.	Ch	Yes						√			
					Shelf Life							
22	Shelf Life	N	0.5	1	2			years	√	√		
					Certification							
23	Compliance to FSSAI Standards	Ch	Yes						√			
24	FSSAI License Number for Manufacturing	Ch	Text						√			
25	FSSAI License Number for Reselling	Ch	Text						√			
26	Conformity to BIS specifications 2322 (latest)	Ch	Yes						√			
27	BIS License number, if ISI Marked	Ch	Text	NA					√			
28	Whether ISI marked	Ch	Yes	No					√	√		
					Test Report Details							
29	Availability of Test Report from Central Govt/NABL/ILAC accredited lab to prove conformity to specification	Ch	Yes	No					√	√		
30	Test Report to be submitted to the Buyer on Demand write NA if Test report is not available	Ch	Yes	NA					√	√		