

INTERNATIONAL STANDARD



3513

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION • МЕЖДУНАРОДНАЯ ОРГАНИЗАЦИЯ ПО СТАНДАРТИЗАЦИИ • ORGANISATION INTERNATIONALE DE NORMALISATION

Spices and condiments — Chillies — Determination of Scoville index

Épices — Piment enragé (piment dit «de Cayenne») — Détermination de l'indice Scoville

First edition — 1977-01-15

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UDC 633.843 : 543.927

Ref. No. ISO 3513-1977 (E)

Descriptors : agricultural products, spices, chillies, sensory analysis, determination, piquant capacity.

Price based on 2 pages

FOREWORD

ISO (the International Organization for Standardization) is a worldwide federation of national standards institutes (ISO member bodies). The work of developing International Standards is carried out through ISO technical committees. Every member body interested in a subject for which a technical committee has been set up has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work.

Draft International Standards adopted by the technical committees are circulated to the member bodies for approval before their acceptance as International Standards by the ISO Council.

International Standard ISO 3513 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in March 1974.

It has been approved by the member bodies of the following countries :

Austria	Hungary	South Africa, Rep. of
Bulgaria	Iran	Thailand
Czechoslovakia	Israel	Turkey
Egypt, Arab Rep. of	Netherlands	United Kingdom
Ethiopia	Poland	Yugoslavia
France	Romania	
Germany	Spain	

The member bodies of the following countries expressed disapproval of the document on technical grounds :

Canada
India
Mexico

Spices and condiments — Chillies — Determination of Scoville index

1 SCOPE AND FIELD OF APPLICATION

This International Standard specifies a method for the determination of the Scoville index of chillies (*Capsicum frutescens* Linnaeus).

2 REFERENCES

ISO 2825, *Spices and condiments — Preparation of a ground sample for analysis*.

ISO 3972, *Sensory analysis — Determination of sensitivity of taste*.¹⁾

ISO 5492, *Sensory analysis — Vocabulary*.¹⁾

3 DEFINITION

Scoville index: The greatest dilution, expressed as the denominator of the dilution fraction, at which a pungent sensation from chillies is perceived, under the conditions of the method described.

4 PRINCIPLE

Investigation, under defined conditions, of the greatest dilution at which the stimulus threshold (see ISO 5492) of the pungent sensation can be determined.

5 REAGENTS

5.1 Ethanol, 94 to 97 % (V/V).

5.2 Sucrose solution, obtained by dissolving 50 g of sucrose in distilled water and diluting to 1 000 ml.

6 APPARATUS

Usual laboratory apparatus not otherwise specified, and the following items:

6.1 Graduated pipette, capacity 10 ml, complying with the requirements of ISO/R 835.

6.2 One-mark volumetric flasks, capacities 500 ml and 1 000 ml, class B, complying with the requirements of ISO 1042.

6.3 Beakers, glasses and spoons.

6.4 Analytical balance.

7 PROCEDURE

7.1 Test portion

Weigh, to the nearest 0,001 g, 10 g of ground chillies, prepared in accordance with ISO 2825.

7.2 Determination

7.2.1 Preparation of the test solution and dilutions

Transfer the test portion to a 500 ml volumetric flask (6.2) and add ethanol (5.1) up to the mark. Allow to soak at 20 °C for 24 h, stirring from time to time; allow to settle. Take samples of determined quantities of the supernatant liquid, using a 10 ml pipette (6.1), and prepare a series of dilutions with the sucrose solution (5.2).

Use, for example, the following series:

Ethanol extract	Sucrose solution	Corresponding dilution
ml	ml	
1	to 1 000	1 in 50 000
2	to 1 000	1 in 25 000
5	to 1 000	1 in 10 000
10	to 1 000	1 in 5 000

1) At present at the stage of draft.