

Common Name:

Hindi	English Name	Botanical Name
लाल मिर्च	Red Chillies	Capsium annum (L)

1. Red Chillies shall be-

- Clean, wholesome, reasonably uniform in size, shape and colour characteristic to the variety .
- Free from obnoxious smell and fungus infestation.

2. Variety.....(to be filled by assayer)**3. Actual Picture of the lot.....(to be uploaded by assayer)****4. Criteria for Range designation**

S.No.	Tradable parameters	Range-1	Range-2	Range-3
A	Essential			
i	Moisture (% by wt) Max	9.0	10.0	11.0
ii	Foreign matter(% by wt) Max	1.0	1.5	2.0
iii	Broken/Damaged/Discoloured(% by wt) Max	4.0	5.0	6.0
B	Optional (Industrial/Processors)			
i	Capsaicinoids content % (m/m)		Not less than 0.3	

5. Sampling:

- 5 % or minimum one container shall be randomly selected for sampling.
- 250g shall be drawn from each selected container and shall be mixed homogenously, called as primary sample.
- 250g shall be drawn from primary sample called as Laboratory sample.

6. Definitions:

- Foreign matter includes husk, straws, weed seeds, other inedible grains, metallic pieces, sand, gravel, dirt, pebbles, stones, lumps of earth, clay, mud and animal filth etc.
- Damaged and discoloured are sprouted or internally damaged as a result of heat, microbe, moisture or weather and mechanical injury.
- Broken fruits are pieces of sound fruits that are less than three fourths of the size of full kernels.

Optional parameters are voluntary and may be analyzed as per buyer-seller agreement.