



GB/T 7900-2018/ISO 959-2:1998 White Pepper

GB/T 7900—2018/ISO 959—2:1998 白胡椒

General Administration of Quality Supervision,
Inspection and Quarantine of the People's
Republic of China
Standardization Administration of the People's
Republic of China

Translated by ChemLinked

Date of Publication: Feb. 6, 2018

Date of Implementation: Sep. 1, 2018


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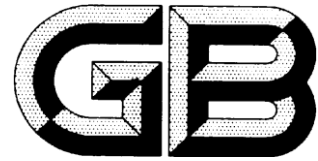
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ICS 67.220.10

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National Standard of the People's Republic of China

GB/T 7900-2018/ISO 959-2:1998

In Replacement of GB/T 7900-2008

White Pepper

[ISO 959-2:1998, Pepper (*Piper nigrum* L.), whole or ground-
Specification-Part 2: White pepper, IDT]

白胡椒

Date of publication: 2018-02-06

Date of implementation: 2018-09-01

Issued by:

General Administration of Quality Supervision, Inspection and Quarantine of the
People's Republic of China

Standardization Administration of the People's Republic of China

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Preface

This standard was drafted in accordance with the rules given in GB/T 1.1-2009.

This standard replaces GB/T 7900-2008 “White Pepper”. In addition to editorial changes, the main technical difference of this standard compared with GB/T 7900-2008 are as follows:

— the “normative references” all adopt original references in ISO standard.

The translation of this standard is identical to “ISO 959-2:1998, Pepper (*Piper nigrum* L.), Whole or Ground—Specification—Part 2: White Pepper”.

Chinese documents that have a consistent correspondence with the international documents referenced in this standard are as follows:

GB/T 12729.2-2008 Spices and Condiments—Sampling (ISO 948:1980, NEQ);

GB/T 12729.5-2008 Spices and Condiments—Determination of Extraneous Matter Content (ISO 927:1982, NEQ);

GB/T 12729.12-2008 Spices and Condiments—Determination of Non-volatile Ether Extract (ISO 1108:1992, NEQ);

GB/T 12729.13-2008 Spices and Condiments—Determination of Filth (ISO 1208:1982, MOD);

GB/T 30385-2013 Spices and Condiments—Determination of Volatile Oil Content (ISO 6571:2008, IDT).

This standard has made the following editorial changes:

— the name of standard has been revised.

This standard was proposed by the All-China Federation of Supply and Marketing Cooperatives.

This standard is under the jurisdiction of National Technical Committee on Spices and Culinary Herbs of Standardization Administration of China (SAC/TC 408).

The drafting units of this standard: Zhejiang Pharmaceutical College and Nanjing Institute for the Comprehensive Utilization of Wild Plants.

The main drafters of this standard: Sun Jincai, Zhang Weiming, He Xiong, Chen Shirong and Xiao Shangyue.

The previously issued editions replaced by this standard are as follows:

— GB/T 7900-1987 and GB/T 7900-2008.

White Pepper

1 Scope

This standard specifies the technical requirements, test methods, packaging and labeling of white pepper (*Piper nigrum* L.), whole or ground.

This standard applies to the quality assessment and trade of white pepper.

This standard does not apply to white pepper categories called “light”.

2 Normative References

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies to this standard. For undated references, the latest edition of the referenced document (including any amendments) applies to this standard.

ISO 927 Spices and Condiments–Determination of Extraneous Matter Content

ISO 928 Spices and Condiments–Determination of Total Ash

ISO 930 Spices and Condiments–Determination of Acid–Insoluble Ash

ISO 939 Spices and Condiments–Determination of Moisture Content–Entrainment Method

ISO 948 Spices and Condiments–Sampling

ISO 1108 Spices and Condiments–Determination of Non–volatile Ether Extract

ISO 1208 Spices and Condiments–Determination of Filth

ISO 5498 Agricultural Food Products–Determination of Crude Fibre Content–General Method

ISO 5564 Black Pepper and White Pepper, Whole or Ground–Determination of Piperine Content–Spectrophotometric Method

ISO 6571 Spices and Condiments–Determination of Volatile Oil Content

3 Terms and Definitions

The following terms and definitions apply to this document.

3.1 Black pepper

Dried berry of *Piper nigrum* L., having a pericarp.

3.2 White pepper

Berry of *Piper nigrum* L., from which the outer pericarp has been removed.

3.3 White pepper semi-processed

White pepper that has undergone a simple partial process treatment.

3.4 White pepper processed

White pepper that has been processed (cleaning, drying, preparation and grinding, *etc.*).

3.5 White pepper ground

Pepper obtained by grinding white pepper berries.

3.6 Black berry

Berry of dark color, generally consisting of a black pepper berry whose pericarp has not been fully removed.

3.7 Broken berry

Berry that has been separated into two or more pieces.

3.8 Extraneous matter

All materials other than white pepper berries, irrespective of whether they are of vegetable (e.g. stems, leaves, berry cluster residue and outer pericarp) or mineral (e.g. sand and earth) origin.

Note: Black and broken berries are not considered as extraneous matter.

4 Description

4.1 White pepper is obtained in two ways, as follows:

- a) from black pepper using the whole dry berry of *Piper nigrum* L., generally picked before complete ripening, and removing the outer pericarp, with or without preliminary soaking in water; if necessary, drying is carried out afterwards;
- b) from the whole ripe berry of *Piper nigrum* L., removing the outer pericarp by the same procedure as described above.

Berries of white pepper are generally special in shape. Its diameter ranges from 3 mm to 6 mm, and it has a smooth surface, and are slightly flattened at one pole and have a small protuberance at the other. Berries generally have vertical scores going from one pole to the other, of a slightly darker color. The color of white pepper varies from dark grey to ivory white.

4.2 Ground white pepper

Ground white pepper is obtained by grinding white pepper berries, without adding any foreign matter to the pepper.

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