

P23

## Quality Property of Red Pepper Powder sold in Gyeongnam

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This survey was carried out to investigate quality property of red pepper powder sold from Mar. to Aug. 2004, in 12 cities in Gyeongnam area. A total of 144 products were collected from large wholesale market or traditional market, etc. We inspected food standardization of red pepper powder. The purpose of this study was conducted to detect bad and unfair products early, and to prevent those products from selling, and to protect health of peoples. In standard guidelines of red pepper powder, moisture must to be below 15.0%, ash below 8.0%, acid insoluble ash below 1.5%, adulterate material & tar color not be detected. As a results of analysis, moisture was 2.42~22.19%, ash 6.08~8.99%, acid insoluble ash 0.51~1.72%, adulterate materials and tar colors were not detected. 128 samples among total products were suitable, 16 samples were unsuitable according to standard level, and the ratio of unsuitability was 11.1%. There were 12 samples(8.33%) which were unsuitable of moisture, and 2 samples(1.4%) of ash and acid insoluble ash respectively. It has nothing to do with sampling area. Moisture in those items was the problem, because red pepper powders was sold in condition of bulk, not packed in traditional market.