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Chemical characteristics of spice paprika of different origins

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## ACCEPTED MANUSCRIPT

1	Chemical characteristics of spice paprika of different
2	origins
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13	Abstract
14	Spice paprika powders from Bulgaria, China, Hungary, Peru, Serbia and
15	Spain were examined to identify the most important differences in their
16	major characteristics and to attempt to find chemical components revealing
17	their origin. Bioactive components, contaminants, aroma and
18	microbiological properties were determined: the amount of carotenoids,
19	tocopherols, ascorbic acid and mycotoxins were determined by HPLC,
20	flavouring properties by GC-MS, lead and cadmium content by atomic
21	absorption spectrophotometry. Carotenoids were found at the highest
22	concentration in samples from Peru and Spain and at the lowest, in Serbian
23	samples. The concentrations of total tocopherol and ascorbic acid were
24	found to be greater in samples from Hungary than from China. Aroma
25	components characteristic to the location were detected in samples from
26	each country of origin. The level of microbiological contamination was
27	acceptable, while contaminants were found in Serbian, Spanish, Peruvian
28	and Chinese samples. The effect of sample origin was also investigated
29	using near infrared spectroscopy.

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