

	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>VEGETABLE PEPPER RED HOT FRESH</b>	ED No: 01
	<b>CODE: UNSTD-COM 4257</b>	Page: 1 of 2

#### 1. PRODUCT NAME

VEGETABLE PEPPER RED HOTFRESH

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Red pepper hot (chillies) *Capsicum annuum* L. and *C. frutescens* L., and their sub-species *C. chinense*, *C. pubescens* and *C. pendulum*, green fresh whole to be supplied fresh to the consumer.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Pepper red hot

##### 3.2. OTHER PERMITTED INGREDIENTS

N/A

#### 4. PROCESSING

##### Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. "Code of Hygiene Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)"

#### 5. MICROBIOLOGICAL CRITERIA

##### FOOD SAFETY PARAMETERS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

#### 6. CHEMICAL CRITERIA


##### SAFETY PARAMETERS

Agrochemicals/Pesticides residues

CODEX MRL

##### QUALITY PARAMETERS

Produce shall be physiologically mature intact, whole, sound, firm, clean, fresh, with peduncles attached; free of damage caused by frost, unhealed injuries, sunburn, blemishes, moulds, any visible foreign matter, pests, damage caused by pests; abnormal external moisture.

	<b>UN RATIONS STANDARD</b>		DATE: 30/10/2011
	<b>VEGETABLE PEPPER RED HOT FRESH</b>		ED No: 01
	<b>CODE: UNSTD-COM 4257</b>		Page: 1 of 2

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Pepper red hot shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage	Shall be maintained at +4°C - +8 °C during storage and delivery

## 8. CONTAMINANTS

8.1. The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

## 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	40 Kcal

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Corrugated paper box or equivalent packing that maintains the integrity of the product sanitary and organoleptic qualities intact and withstands the rigors of transport and handling.
Packing size	N/A
Warranty at delivery location	1 Week

## 11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

## 12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: "UN Inspection"

12.2. UNSTD-GEN-04: "UN Certification"