



UN RATIONS STANDARD

DATE: 30/10/2011

VEGETABLE PEPPER PIMENTO CANNED

ED No: 01

CODE: UNSTD-COM 4259

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1. PRODUCT NAME

VEGETABLE PEPPER PIMENTO CANNED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Pepper pimento canned prepared from variety of large, red, heart-shaped chilli pepper, *Capsicum annuum*. The product is hermetically sealed (water and air-tight) in a container, commercially sterile.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Large, red, heart-shaped chilli pepper and medium which could be vinegar, marinade, brine, pickled with optional items; salt, sugar, black pepper, mustard seeds or condiments.

3.2. OTHER PERMITTED INGREDIENTS

Acidity regulators, colourants, colour retention agents and calcium salts or firming agents;

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. CAC/RCP 23-1993 (Rev2) Recommended International Code of Hygienic Practice for low acid and acidified low acid canned food.
- 4.3. CAC/RCP 60-2005 CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF INORGANIC TIN CONTAMINATION IN CANNED FOODS

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

Clostridium Botulinum

<10¹ cfu/g

Escherichia coli

<10¹ cfu/g

- 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

MAXIMUM LIMITS

Agrochemicals/Pesticides residues

CODEX MRL

QUALITY PARAMETERS

MAXIMUM LIMITS

Raw material used shall be physiologically mature, intact, whole, sound, firm, clean, fresh; free from any discolouration of the flesh, visible foreign matter, pests, damage caused by pests; and abnormal external moisture.



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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Packing media	Shall be < 20% of net contents weight
Minimum Fill	> 90%
Style	Typical of the variety used
Size grading/Length /Uniformity	90% by count of units shall be uniform in size
Texture	Tender
Color	Red
Odour or flavour	Typical of the variety
Foreign matter	None
PH	4.40
Drained weight	< 58%
Storage	< 30c

8. CONTAMINANTS

8.1. UNSTD-GEN-01: "Contaminant levels"

8.2. 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	23 Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can or equivalent packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 1 Kg
Warranty at delivery location	4 months

11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"