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	VEGETABLE PEPPER GREEN HOT FRESH	ED No: 04
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1. PRODUCT NAME

VEGETABLE PEPPER GREEN HOT FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Green pepper (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 green 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 or GLOBAL G.A.P.
- 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 and intact, whole, sound, firm, clean, fresh, with peduncles attached; free of damage caused by low and/or high temperatures, unhealed injuries, sunburn, blemishes, moulds, any visible foreign matter, pests, damage caused by pests; abnormal external moisture.

Colour change due to ripening is not considered a defect.

Size: by length, min 4 cm

Level of pungency, min 900 Scoville units

7. PHYSICAL CRITERIA

PARAMETER


LIMITS

Appearance and colour

Appropriate to the product.

Odour or flavour

Pepper green hot shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.

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Uniformity	Content of each package must be uniform and contain only chilli peppers of the same origin, variety or commercial type, quality and size.
Tolerance	≤ 10 %, by number or weight, in quality and size provision
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage and Transportation Temperature	2°C to 6°C OR 15°C to 25°C

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	43 kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The primary packaging material or equivalent recyclable/ biodegradable packaging material shall be able to maintain the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packaging that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Packing size	N/A
Warranty at delivery location	Minimum 1 Week

11. LABELLING

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

12. OTHER REQUIREMENTS

- 12.1. UNECE STANDARD FFV-61 CHILLI PEPPERS
- 12.2. CAC/RCP 44-1995 PACKAGING AND TRANSPORT OF FRESH FRUIT AND VEGETABLES
- 12.3. UNSTD-GEN-03: "UN Inspection"
- 12.4. UNSTD-GEN-04: "UN Certification"