



UN RATIONS STANDARD

DATE: 01/04/2024

VEGETABLE PEPPER PIMENTO CANNED

ED No: 03

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 sweet pepper, *Capsicum annuum*.

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.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Large, red, heart-shaped sweet peppers and medium which could be vinegar, marinade, brine, pickled
Optional: salt, sugar, vegetable oil, herbs, and spices.

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

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

- 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.
- Commercial sterility

n=6; c=0; m=M= Commercially sterile

6. CHEMICAL CRITERIA

SAFETY PARAMETERS

LIMITS


pH

≤ 4.40

QUALITY PARAMETERS

LIMITS

N/A

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Minimum Fill	Shall not be < 90% (less Head space) of container water capacity.
Style	Whole
Size grading/Length /Uniformity	90% by count of units shall be uniform in size
Texture	Tender, and fleshy
Color	Red
Odour or flavour	Typical of the variety, and free from off odour and flavour
Foreign matter	None
Drained weight(min)	≥ 64 %
Storage and Transportation Temperature	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 General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	25 kcal
Protein	0.8 g
Fat	0.3 g
Carbohydrate	4.5 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can hermetically sealed or equivalent recyclable/ biodegradable packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 400 g to 1 Kg
Warranty at delivery location	Minimum 4 months

11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

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