

	UN RATIONS STANDARD	DATE: 01/04/2024
	VEGETABLE PEPPER GREEN SWEET FRESH	ED No: 04
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1. PRODUCT NAME

VEGETABLE PEPPER GREEN SWEET FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Peppers green of varieties (cultivars) grown from *Capsicum annuum* L. to be supplied fresh to the consumer. The shape may be elongated, square or flat.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Pepper green sweet

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 of 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

Physiologically mature intact, whole, sound, firm, clean, fresh in appearance, with peduncles attached; free of damage caused by frost, unhealed injuries, sunburn, blemishes, any visible foreign matter, pests, damage caused by pests; abnormal external moisture.

Development and condition of the sweet peppers must be such as to enable them: to withstand transportation and handling and to arrive in satisfactory condition at the place of destination.

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance and colour

Appropriate to the product.

Odour or flavour

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

Uniformity

Content of each package must be uniform and contain only peppers of the same origin, variety or commercial

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Tolerance	type, quality, size, same degree of ripeness, and colouring. ≤ 10 % by number or weight, in size; ≤ 5 % in quality 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	19 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 equivalent packing that maintains the integrity of the product and withstands the rigor of transport and handling.
Packaging weight	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-28 SWEET 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"