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

VEGETABLE PEPPER RED SWEET FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Peppers red 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 red 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 and 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 red 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

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| Tolerance | only peppers of the same origin, variety or commercial 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 | 27 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. |
| 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-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"