	<b>UN RATIONS STANDARD</b>		DATE: 01/04/2024
	<b>VEGETABLE MIXED SWEET PEPPER FROZEN</b>		ED No: 02
	<b>CODE: UNSTD-COM 4291</b>		Page 1 of 2

## 1. PRODUCT NAME

VEGETABLE MIXED SWEET PEPPER FROZEN

## PRODUCT RISK

LOW	MEDIUM	HIGH
-----	--------	------

## 2. DESCRIPTION



Quick frozen mixed sweet pepper, of the varieties (cultivars) grown from *Capsicum annuum* L., is a product prepared from clean, sound, intact, succulent, and sufficiently developed bell peppers, which have been trimmed, sorted, washed, appropriately processed (with or without deactivation of enzyme activity), to be supplied quick frozen (QF) to the consumer.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Sweet Pepper (red, green, and/or yellow- with equal proportion)

### 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. CAC/RCP 8-1976 Code of practice for the processing and handling of quick-frozen 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.

## 6. CHEMICAL CRITERIA

### SAFETY PARAMETERS

### LIMITS

Agrochemicals/Pesticides residues

CODEX MRL

### QUALITY PARAMETERS

Individual quick frozen (IQF) mixed sweet pepper must be of a reasonable uniform colour by variety, clean and sound, have a normal flavour and odour; free from objectionable tough parts, fibers, and seeds; Free from sand, grit, stalks, part of stalks, stanning, discoloration, insect injury and other extraneous vegetable material.

Strip size: Width, approx. 10 mm, and uniformity in size, by weight, shall not exceed 30 %.

Packaging shall contain produce of the same origin, variety or commercial type, quality, and size.


## 7. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

Appearance and colour

"Free flowing". Appropriate to the product. Free from signs of defrosting

	<b>UN RATIONS STANDARD</b>		DATE: 01/04/2024
	<b>VEGETABLE MIXED SWEET PEPPER FROZEN</b>		ED No: 02
	<b>CODE: UNSTD-COM 4291</b>		Page 2 of 2

Odour or flavour	Shall have a characteristic pepper flavour, with a mild pepper odour. Free from rotting, foreign smell and/or taste, fungal damage or desiccation
Texture	Shall be uniform and firm, and tender, skins shall be firm.
Foreign matter	Shall have no foreign matter.
Storage and Transportation Temperature	-18°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 product shall be wrapped and packaged, in a heat sealed food grade polythene bags or equivalent recyclable/ biodegradable packaging material that maintains the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 1 Kg to 2.5 kg
Warranty at delivery location	Minimum 4 months

## 11. LABELLING

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

## 12. OTHER REQUIREMENTS

- 12.1. CODEX STAN 320-2015, STANDARD FOR QUICK FROZEN VEGETABLES  
12.2. UNSTD-GEN-03: "UN Inspection"  
12.3. UNSTD-GEN-04: "UN Certification"