

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>VEGETABLE WHOLE RED CHILLI FROZEN</b>	ED No: 02
	<b>CODE: UNSTD-COM 4297</b>	Page 1 of 2

## 1. PRODUCT NAME

VEGETABLE WHOLE RED CHILLI FROZEN

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Quick frozen Whole red chilli, of the species *Capsicum annum* L., *C. frutescens*, and their sub-species *C. chinense*, *C. pubescens* and *C. pendulum*, is a product prepared from fresh, clean, sufficiently developed produce, which have been sorted, de-stemmed, washed and sterilized, to be supplied quick frozen (IQF) to the consumer.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Red chilli

### 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

Agrochemicals/Pesticides residues

CODEX MRL

### QUALITY PARAMETERS

Individual quick frozen (IQF) red chilli pepper whole shall be prepared from fresh, clean, sound, and practically free from mould, insect bites and other blemishes by an appropriate freezing process. Shall be of reasonable uniform colour, clean and sound, have a normal flavour, and odour. Free from sand, grit, stalks, part of stalks, stanning, discoloration, insect injury, and other extraneous vegetable material.

Pungency rate: 3000-4000 SCU's

The product shall be a length of 8 to 15 cm and a diameter of 2 to 3 cm.

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

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	<b>CODE: UNSTD-COM 4297</b>	Page 2 of 2

## 7. PHYSICAL CRITERIA

### PARAMETER

Appearance and colour	"Free flowing". Shall be bright red. Free from signs of defrosting.
Odour or flavour	Shall be appropriate to the product. Free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Texture	Appropriate to the product, Firm skin
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	37 kcal
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## 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 250 g to 1 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"