



# UN RATIONS STANDARD

DATE: 31/08/2018

VEGETABLE PEPPER GREEN HOT FRESH

ED No: 03

CODE: UNSTD-COM 4258

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## 1. PRODUCT NAME

VEGETABLE PEPPER GREEN HOT FRESH

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Green pepper (chillies) *Capsicum annuum* L. and *C. frutescens* L., and their sub-species *C. chinense*, *C. pubescens* and *C. pendulum*, green fresh whole to be supplied fresh to the consumer.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Pepper green hot

### 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. "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

Produce shall be physiologically mature and intact, whole, sound, firm, clean, fresh, with peduncles attached; free of damage caused by frost, unhealed injuries, sunburn, blemishes, moulds, any visible foreign matter, pests, damage caused by pests; abnormal external moisture.

## 7. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

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Appearance and colour	Appropriate to the product.
Odour or flavour	Pepper green hot shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage and Transportation	Ambient temperature

#### 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	40 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 packaging that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Warranty at delivery location	1 Week

#### 11. LABELLING

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

#### 12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: "UN Inspection"

12.2. UNSTD-GEN-04: "UN Certification"