



UN RATIONS STANDARD

DATE: 31/08/2018

VEGETABLE MIXED SWEET PEPPER FROZEN

ED No: 01

CODE: UNSTD-COM 4291

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1. PRODUCT NAME

VEGETABLE MIXED SWEET PEPPER FROZEN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION

Mixed (red and green) Sweet Pepper frozen, of the species *Capsicum annuum L.*, is produced from fresh, clean, sound, firm pods of the common commercial varieties of sweet peppers. The product shall be sliced 7mm to 10 mm and frozen.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

50% Green and 50% Red Sweet Pepper

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
- 4.3. CODEX STAN 320-2015, STANDARD FOR QUICK FROZEN VEGETABLES

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

7. PHYSICAL CRITERIA

PARAMETER



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Appearance and colour	Shall be a reasonably bright characteristic color for green and red sweet pepper.
Odour or flavour	Shall have a characteristic pepper flavour, with a mild pepper odour
Texture	Shall be uniform and firm, skins shall be firm
Foreign matter	Free from sand, grit, stalks, part of stalks, stanning, discoloration, insect injury and other extraneous vegetable material.
Storage and Transportation	Shall be maintained at $\leq -18^{\circ}\text{C}$.

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	24 Kcal
Carbohydrates	4.3 g
Protein	0.9 g
Fat	0.4 g

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	4 months

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"