



UN RATIONS STANDARD

DATE: 31/08/2018

VEGETABLE PEPPER PIMENTO CANNED

ED No: 02

CODE: UNSTD-COM 4259

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1. PRODUCT NAME

VEGETABLE PEPPER PIMENTO CANNED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Pepper pimento canned prepared from variety of large, red, heart-shaped sweet pepper, *Capsicum annuum*.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Large, red, heart-shaped sweet peppers and medium which could be vinegar, marinade, brine, pickled Optional ingredients; salt, sugar, herbs and spices.

3.2. OTHER PERMITTED INGREDIENTS

Acidity regulators, colourants, colour retention agents and calcium salts or firming agents;

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.
- 4.2. CAC/RCP 23-1993 (Rev2) Recommended International Code of Hygienic Practice for low acid and acidified low acid canned food.
- 4.3. CAC/RCP 60-2005 CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF INORGANIC TIN CONTAMINATION IN CANNED FOODS

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

- 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

MAXIMUM LIMITS

Agrochemicals/Pesticides residues

CODEX MRL

QUALITY PARAMETERS

MAXIMUM LIMITS

Raw material used shall be physiologically mature, intact, whole, sound, firm, clean, fresh; free from any discolouration of the flesh, visible foreign matter, pests, damage caused by pests; and abnormal external moisture.



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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Minimum Fill	> 90%
Style	Typical of the variety used
Size grading/Length /Uniformity	90% by count of units shall be uniform in size
Texture	Tender
Color	Red
Odour or flavour	Typical of the variety
Foreign matter	None
PH	4.40
Drained weight	<58%
Storage and Transportation	Ambient temperature

8. CONTAMINANTS

8.1. UNSTD-GEN-01: "Contaminant levels"

8.2. 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	51 Kcal
Protein	1.1 g
Fat	0.3 g
Carbohydrate	5.1 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can hermetically sealed or equivalent recyclable/biodegradable packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 400 g to 1 Kg
Warranty at delivery location	4 months

11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"