



## **ASEAN STANDARD FOR SWEET PEPPER** (ASEAN Stan 24:2011)

### **1. DEFINITION OF PRODUCE**

This standard applies to commercial varieties of sweet pepper grown from *Capsicum annuum L. var. grossum* of the Solanaceae family, to be supplied fresh to the consumer. Sweet pepper for industrial processing is excluded.

### **2. PROVISIONS CONCERNING QUALITY**

#### **2.1 MINIMUM REQUIREMENTS**

In all classes, subject to the special provisions for each class and the tolerances allowed, the sweet pepper must be:

- whole with peduncle;
- clean;
- firm;
- fresh;
- show characteristics of the variety and/or commercial type;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- practically free from mechanical and/or physiological damage
- practically free of surface moisture excluding condensation;
- practically free of any visible foreign matter, smell and taste; and
- practically free of pest and damage caused by them affecting the general appearance of the produce.

**2.1.1** The sweet pepper should be harvested and have reached an appropriate degree of development in accordance with the characteristics proper to the variety and to the area in which they are grown.

The development and condition of the sweet pepper should be such as to enable them:

- to withstand transport and handling; and
- to arrive in satisfactory condition at the place of destination

#### **2.2 CLASSIFICATION**

Sweet pepper is classified in three classes defined below:

##### **2.2.1 "Extra" Class**

Sweet pepper in this class must be of superior quality. It must be practically free of defects provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

### **2.2.2 Class I**

This class includes sweet pepper, which do not qualify for inclusion in the higher class, but satisfy the minimum requirements specified in Section 2.1 above. Sweet pepper in this class must be of good quality. Slight defects of shape, colour, firmness may be allowed provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

### **2.2.3 Class II**

This class includes sweet pepper, which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. Sweet pepper in this class must be of good quality. Defects of shape, colour, firmness may be allowed provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

## **3. PROVISIONS CONCERNING SIZING**

Size is determined by weight of the fruit, in accordance with the following table:

<b>Size code</b>	<b>Weight (g)</b>
1	>240
2	>200 – 240
3	>160 – 200
4	>120 - 160
5	90 -120

## **4. PROVISIONS CONCERNING TOLERANCES**

Tolerances in respect of quality and size shall be allowed in each package (or in each lot for produce presented in bulk) for produce not satisfying the requirements of the class indicated.

### **4.1 QUALITY TOLERANCES**

#### **4.1.1 "Extra" Class**

Five percent by number or weight of sweet pepper is not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

#### **4.1.2 Class I**

Ten percent by number or weight of sweet pepper not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

#### **4.1.3 Class II**

Ten percent by number or weight of sweet pepper satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

## **4.2 SIZE TOLERANCES**

For all classes, 10% by number of sweet pepper not satisfying the requirements as regards sizing, but falling within the size immediately above or below those indicated in Section 3.

## **5. PROVISIONS CONCERNING PRESENTATION**

### **5.1 UNIFORMITY**

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only sweet pepper of the same color as shown in Annex 1, variety, origin, quality and size. Sweet pepper in each package should be reasonably uniform in diameter. The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

### **5.2 PACKAGING**

Sweet pepper must be properly packed and stacked in such a way as to protect the produce. The materials used inside the package must be clean and of good quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labeling has been done with non-toxic ink or glue.

Sweet pepper shall be packed in each container in compliance with the *Recommended International Code of Practice for Packaging and Transport of Tropical Fresh Fruits and Vegetables (CAC/RCP 44-1995, Amd. 1-2004)*.

#### **5.2.1 Description of Containers**

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the sweet pepper. Packages (or lot for produce presented in bulk) must be practically free of foreign matter and smell.

## **6. MARKING OR LABELLING**

### **6.1 CONSUMER PACKAGES**

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991), the following specific provisions apply:

#### **6.1.1 Nature of Produce**

Each package shall be labeled as to the name of the produce and may be labeled as to the name of the variety and/or commercial type.

### **6.2 NON-RETAIL CONTAINERS**

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, or in the documents accompanying the shipment. For produce transported in bulk these particulars must appear on a document accompanying the goods.

### **6.2.1 Identification**

Name and address of Exporter, Packer and/or Dispatcher. Identification code (optional).

### **6.2.2 Nature of Produce**

Name of produce, variety and/or commercial type.

### **6.2.3 Origin of Produce**

Country of origin and, optionally, district where grown or national, regional or local place name.

### **6.2.4 Commercial Identification**

- Produce name;
- Variety name (optional);
- Class;
- Size;
- Number of units (optional);
- Net weight (optional).

### **6.2.5 Official Inspection Mark (optional)**

## **7. CONTAMINANTS**

### **7.1 PESTICIDE RESIDUES**

Sweet pepper shall comply with those maximum residue limits established by the Codex Alimentarius Commission and/or by authority for this commodity.

### **7.2 OTHER CONTAMINANTS**

Sweet pepper shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission and/or by authority for this commodity.

## **8. HYGIENE**

**8.1** It is recommended that the product covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

**8.2** The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

## **9. METHODS OF ANALYSIS AND SAMPLING**

Analytical and sampling methods to be used for ascertaining conformance to the requirements of this specification shall be in accordance with relevant text in Codex Methods of Analysis and Sampling,

**References:**

Proposed Draft Brunei National Standard for Sweet pepper (*Capsicum annum var. grossum*). PBC...: 2010. March 2010.

Draft Indonesia National Standard. Sweet pepper (*Capsicum annum var. grossum*). 2009

Philippine National Standard. 2009. Fresh vegetables-Sweet Pepper- Grading and Classifications (PNS/BAFPS 78:2009). ICS 65.020.20

Thai Agricultural Standard: Chilli Peppers. TAS 1502-2004

**ANNEX 1****COLOR INDEXES OF SWEET PEPPER****ANNEX 2****VERNACULAR NAMES OF SWEET PEPPER**

<b>Country</b>	<b>Vernacular Names</b>
Brunei Darusalam	Lada manis Lada besar
Cambodia	Mates Hawaii
Indonesia	Paprika
Lao PDR	Mak Pek Yae
Malaysia	Cili Benggala Cili Sayur Cili Jepun Lada Manis Capsicum
Myanmar	Nga Yoke Cho
Philippines	Sili Bell pepper
Thailand	Prik Waan Prik Yak
Vietnam	Ot Ngot