

	FRESH PRODUCE QUALITY SPECIFICATIONS		
	CHILLIES	Doc Ref No.	NAMB-FPQS - 01
		Revision Status	Issue 1
		Revision Date	10 Jan 2023
		Approved By	Chief Operations Officer

PRODUCT SPECIFICATION	
Product Type:	CHILLIES
Recommended Varieties	Green Jalapeno
Quality factor	Standard to be complied with
Minimum requirements for all classes	- be free from damage. - be free from blemishes. - Be free from decay. - Be free from insect infestation and pest damages. - Be free from discolouration. - Be free from dirt / soil. - Be free from visible chemical residues and foreign matter. - No growth cracks. - No sunburn - No chilling injury - No blossom end rot  
Colour	Typical cultivar. No unnatural discolouration.
Taste	No foreign taints, odours, flavours, or textures
Maturity	- Must be firm, fresh, and attractive. - No wilted or shrivelled fruit allowed.
Size: minimum	Weight: 30-35g each fruit  
Packaging Requirements	➤ Container - Outer containers must be clean, dry, undamaged, and suitable. - Not impart a foreign taste or odour to the product.

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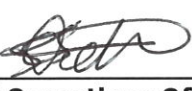
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	• Be free from any visible signs of fungal growth. • Be free from any other unwanted particles. • Be strong and rigid enough to ensure that the original shape is retained and not bulge out, dent in, break or tear, to the extent that product is damaged or are at risk of being damaged during normal storage, handling, or transport. ➤ Packing requirements • Each container shall be packed firmly and to capacity. • If product is packed in pre-packed units, such packing material shall be new, clean, dry, undamaged, and suitable.
Post-Harvest Information	➤ Chillies should be cooled down as soon as possible after harvest to reduce water loss. Chillies are less sensitive to chilling injury than peppers. Response to ethylene is variety dependent – ethylene may enhance ripening and complete colour development. ➤ Physiological disorders: • Blossom end rot: occurs as slight discolouration or severe dark sunken lesion at or near blossom end; it is caused by temporary insufficiencies of calcium due to water stress and may occur under high temperature conditions when chillies are rapidly growing • Chilling injury: symptoms include pitting / decay (especially Alternario rot) / discolouration of seed cavity / water-soaked areas / excessive softening; ripe or colored chillies are less sensitive than mature-green chillies ➤ Pathological disorders: • Botrytis or Grey mould decay: common decay-causing organism on chillies; reduce incidence by field sanitation and prevention of wounds on fruit; botrytis grows well during recommended storage temperatures; hot water dips are used to control botrytis rot without causing fruit injury. • Bacterial soft rot: soft rotting areas occur on damaged tissue; common on washed and hydro-cooled chillies where water sanitation was deficient. ➤ Other common post-harvest defects: • Mechanical damage: like crushing, stem punctures and scrapes

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	are common; physical injury detract from the visual quality and increases weight loss and decay development.
Transportation	Temperature: 05-10°C
Storage Requirements	5°C -10°C

Prepared by: _____  Quality Assurance Officer	Date: 23.06.2023
Reviewed By: _____  Market Manager	Date: 23/06/2023
Approved by: _____  Chief Operations Officer	Date: 23/06/2023

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