

Size

85g-170g

FRESH PRODUCE QUALITY SPECIFICATIONS

Green Pepper

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

Capsicum annum

Product Type	Bell Shaped Sweet cultivars grown from <i>Capsicum annum</i>
Recommended Varieties	 California wonder Jupiter Capricon Star 6653 Duke Revelation Pfeiffer
Quality factor	Standard to Be Complied With
Minimum requirements	 Free from bacterial and fungal rot Free from pest damage Free from foreign matter Fresh crack not allowed Unhealed cracks not allowed Missing calyx not allowed Residue treatment not allowed Holes in peppers which exposing interior not allowed
Appearance	Characteristic of the variety, fresh and smooth
Shape	Well-shaped for the relevant cultivar
Bruising	Not allowed
Firmness	Must not yield to pressure when pressed with a finger
Blemishes	Not allowed
Mosaic	Not allowed
Sunburn	Not allowed
Soil Covered	Not allowed

Minimum	Container
Packaging Requirements	 Must be clean, dry and undamaged Must not impart a foreign taste or odour to the peppers Must be free from any visible signs of fungal growth Must be strong and rigid enough to ensure that the original shape can be retained and not bulge out, dent in, break or tear to the extent that peppers are damaged or are at a risk of being damaged during normal storage, handling or transport. Peppers packed must be of the same, size and shape in the same container Must be packed firmly and to capacity Peppers should be packed in crates Crates must be labelled with tags: details to be completed are Item code (famer name) Date produce was packed
Transportation	❖ Below 15°C in a refrigerated or insulated unit
Post-Harvest	Keep produce in a cool place that allows air to circulate and away from
Information	direct sun *
Prepared by: Quality Assurance Officer Reviewed By: Market Manager Date: 13.02.2023	
Approved:	