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Standard for Chilli Peppers

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ASEAN STANDARD FOR CHILLI PEPPERS

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of chilli peppers grown from *Capsicum annuum* L¹. and *C. frutescens* L. of the *Solanaceae* family, to be supplied fresh to the consumer. Chilli peppers for industrial processing are 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 chili peppers must be:

- whole, the stalk should be intact;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- firm and fresh;
- practically free of pests, diseases and damage caused by them affecting the general appearance of the produce;
- practically free of external moisture excluding condensation following removal from cold storage;
- practically free of any visible foreign matter, smell and taste; and
- practically free of damage caused by low and/or high temperature.

2.1.1 The chilli pepper should be harvested and have reached an appropriate degree of development in accordance with the characteristics proper to the variety and the area in which they are grown. The development and condition of the chilli pepper must be such as to enable them:

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

¹ Excluding *Capsicum annuum* L. var. *grossum*

2.2 CLASSIFICATION

Chilli pepper is classified in three classes defined below:

2.2.1 "Extra" Class

Chilli pepper in this class must be of superior quality. It must be characteristic of the variety and/or commercial type. 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. Slight defects on the surface of the fruit may be allowed for as long as it does not exceed 2% of the total surface area of the fruit.

2.2.2 Class I

This class includes chilli pepper, which do not qualify for inclusion in the higher class, but satisfy the minimum requirements specified in Section 2.1 above. Chilli pepper in this class must be of good quality. It must be characteristic of the variety and/or commercial type. Slight defects on the surface of the fruit not exceeding 5% of the total surface area of the fruit, shape, colour, and 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 chilli pepper, which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. Chilli pepper in this class must be of good quality. It must be characteristic of the variety and/or commercial type. Defects on the surface of the fruit not exceeding 10% of the total surface area of the fruit, 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 length of the chilli peppers, in accordance with the following table:

Table 1: Classification of chilli peppers by size and commercial type

Size Code	Length of fruit (cm)	
	<i>C. annuum</i> L.	<i>C. frutescens</i> L.
1	>16	>3
2	>12-16	>1-3
3	>8-12	0.5-1
4	4-8	

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 chilli peppers 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 chilli peppers is satisfying neither the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of the class.

4.1.3 Class II

Ten percent by number or weight of chilli peppers is 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 “Extra” Class, 5% by number or weight of chilli peppers corresponding to the size immediately above and/or below that indicated on the package.

For Classes I and II, 10% by number or weight of chilli peppers corresponding to the immediately above and/or below that indicated on the package.

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 chilli peppers of the same variety, origin, quality and size. 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

Chilli peppers must be properly packed in such a way as to protect the produce properly. The materials used inside the package must be new², clean, and of 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.

Chilli peppers 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 chilli peppers. 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

If the produce is not visible from the outside, each package (or lot for produce presented in bulk) should be labelled as to the name of the produce and may be labeled as to name of the variety.

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 the produce if the contents are not visible from the outside. Name of the variety (optional).

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

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

7.2 OTHER CONTAMINANTS

Chilli peppers 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 Brunei National Standard for Chilli Pepper (*Capsicum annuum*). PBD...:2010

Indonesia National Standard. Chilli peppers (*Capsicum annuum* spp.) – SNI No. 01-4480. 1998.

Draft Codex Standard for Chilli Peppers. 2009

Malaysian Standard for Fresh Chillies – Specifications (second revision). MS 894-2005

Thai Agricultural Standard: Chilli Peppers. TAS 1502-2

Sent to Committee

Appendix

VERNACULAR NAMES OF CHILLI PEPPER

Country	<i>Capsicum annuum</i>	<i>Capsicum frutescens</i>
Brunei Darussalam	Lada Merah	Lada padi Lada parak Lada susu
Cambodia	Mates	Mates
Indonesia	Cabai Cabai merah Cabai besar Cabai keriting Lombok Lado Malita	Cabai rawit Cabai kecil Cengek Malita Lombok kecil Lasiak kecil
Lao PDR	Mak Pek	Mak Pek Noi
Malaysia	Cili Marang Cabai Cili Besar Lada Besar	Cili api Cili Burong Cili Padi Cili Melaka
Myanmar	Nga Yoke Thee	Nga Yoke Thee
Philippines	Panigang	Siling Labuyo
Thailand	Prik Khee Nhu Yai Prik Yuak Prik Lueng Prik Chee Fha Prik Nhum	Prik Khee Nhu Suan
Vietnam	Ot	