



BAHAMAS NATIONAL STANDARD

SPECIFICATION FOR GRADES OF FRESH AGRICULTURAL PRODUCE

PART 4: HOT PEPPERS

FDBNS CRS 24: PART 4: 2010

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BBSQ Foreword

This draft national standard is identical to Caribbean Regional Organisation of Standards and Quality CRS 24: PART 4: 2010. The national committee responsible for reviewing this standard is Technical Committee 15 Food and Food Products. The standard contains the requirements relevant for The Bahamas.

BBSQ Committee Representation

This Bahamas National Standard was adopted as a national standard under the supervision of the National Technical Committee for Food and Food Products (NTC 15) hosted by The Bahamas Bureau of Standards and Quality which at the time comprised of the following members:

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Ms. Destinae Munroe	Department of Environmental Health Services
Ms. Kristen Brochu	University of the Bahamas
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Ms. Yvette R. Charlton	Presidential Suites
Ms. Marissa Stubbs	Consumer
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Ms. Patrice Adderley	We Buy Sell
Ms. Tamara Munroe	Independent
Mr. Peter Bethell	Police
Mr. Owen Coakley	Princess Margaret Hospital
Ms. Camelta Barnes	Ministry of Health and Wellness
Ms. Michelle Bowleg	Cryshelle's tasty tingz & Cryshelle's Infused Drinks
Mr. Tony Smith	Andros Crab Farm
Ms. Charo Morley	Bahamas Chamber of Commerce
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Ms. Melvern E. Symonette	Public Hospitals Authority – Princess Margaret Hospital
Ms. Camille Stephen	Princess Margaret Hospital
Ms. Joyanne Thompson	University of The Bahamas
Mr. Owen Coakley	Princess Margaret Hospital
Ms. Denise Worrell	Naturally Bahamian
Mr. Long Water	Long Bay Enterprises T/A Out Island Water Company
Mr. Andre Newbold	Royal Bahamas Defense Force
Officer Ingraham	Royal Bahamas Defense Force
Mr. Troy Smith	Andros Crab Forum
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Dr. Cherita Moxey	Ministry of Health and Wellness
Ms. Nastazia Hepburn	Ministry of Health and Wellness
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Ms. Tiara Stubbs	Ministry of Finance
Ms. Avis Richardson	Food Safety Testing Laboratory
Mr. Elvis Bullard	Royal Bahamas Defense Force

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ATTACHMENT PAGE FOR CRS AMENDMENT SHEETS

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Committee representation

This CARICOM Regional Standard was prepared under the supervision the Regional Technical Committee for Agricultural Commodities (RTC 19), (hosted by the CARICOM Member State, Dominica), which at the time comprised the following members:

Members

Mr. Lloyd Pascal (**Chairperson**)

Mr. Ricky Allport

Mr. Ryan Anselm

Mr. Kent Coipel

Mr. Clement Ferreira

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Dr. Gregory Robin, PhD

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Inter-American Institute for Cooperation on
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Nature's Best, Dominica

Windward Islands Farmers Association
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Foreword

This CARICOM Regional Standard was developed in an effort to:

- a) avoid misunderstanding and confusion among those involved in the marketing chain;
- b) provide an objective basis for relating price with quality;
- c) encourage better selection, packaging and presentation of produce as a means of obtaining greater income overall; and
- d) assist exporters and their countries in meeting export market requirements and thereby enhancing their reputation and market position.

This standard was approved by the Twenty-ninth Council for Trade and Economic Development (COTED) on 8-9 February 2010.

In the development of this standard, assistance was derived from the following:

- a) Ministry of Agriculture and Lands, Jamaica, Standards for Grades of Hot –peppers, 1986, revised 2000;
- b) Guyana Standard, GYS 7:1994, Specification for Grades of Hot-Pepper;
- c) IICA/CPEC 2008, Windward Islands Standards for fresh Agricultural Produce.

NOTE During the development of this standard, the CARICOM Regional Code of Practice for Food Hygiene was still under development.

1 Scope

This standard specifies the quality requirements of hot peppers (*Capsicum sp.*), which are to be supplied fresh to the consumer after preparation and packaging.

The standard does not apply to hot peppers for industrial processing.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CARICOM Regional Code of Practice for Food Hygiene

CODEX Principles for the Establishment and Application of Microbiological Criteria for Foods

3 Terms and definitions

For the purposes of this standard, the following terms and definitions shall apply.

3.1

blemish

any physical injury affecting the surface of the fruit, such as scars, scratches, healed cracks or discoloured spots, which detracts from its natural appearance, but will not significantly affect its shelf life

3.2

clean

free from soil, chemical deposits, pest, and any foreign matter

3.3

correct packed weight/count

weight placed in the package taking into account the expected natural weight loss and ensuring that the buyer gets the net weight/count stated on the package

3.4

damage

any defect or combination of defects of physical or physiological causes which detracts from the edible or marketing quality such as rot, decay, chilling injury, insect damage, healed or open cracks or punctures, bruises, sunscald to the fruit, which could lead to the abnormally quick deterioration of the fruit

3.5

desired size

weight or diameter required by the market (customer)

3.6

firm

not soft, spongy or noticeably wilted

3.7

free from disease

absence of any visible evidence of moulds, fungal and bacterial rots, spots or any symptom of viral infection

3.8

fresh

firm, turgid, glossy, bright, and with a green stalk and there are no signs of shrivelling, shrinkage or softness of the fruit

NOTE Hot peppers maintain their reaped appearance and are not withered or showing signs of dehydration.

3.9

insect free

no signs of insects at any stage of development on or in the hot pepper or in the package

3.10

intact

stalk is firmly attached to the fruit with evidence that it was detached at the line of abscission and with no sign of breakage, twisting or damage to the stalk

3.11

lot

two or more hot peppers whether or not packaged, but sold as one distinct and separate group

3.12

mature

turgid and glossy with thick, bright coloured walls and at a stage of development that will ensure that they arrive on the market in an acceptable condition subject to the expected type of transportation and handling conditions

3.13

properly labelled

meets the requirements of the importing country's legislation and any additional specifications dictated by the importer

3.14

similar varietal characteristics

hot peppers in a lot have the same general shape, size, colour, flavour, odour and pungency typical of the variety

4 Requirements

4.1 Quality

4.1.1 Minimum requirements

Hot peppers shall meet or exceed the following minimum requirements, subject to the special provisions in 4.1.3:

a) of similar varietal characteristics;

b) mature;

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- c) fresh;
- d) free from pests;
- e) the desired size;
- f) in properly labelled packages;
- g) correct packed weight;
- h) firm;
- i) clean;
- j) free of any foreign odour and or taste; and
- k) have intact green stalks.

4.1.2 Classification

Hot peppers shall be classified as Class I and Class II. All classes shall meet the minimum requirements in 4.1.1.

4.1.2.1 Class I

Hot peppers in this class shall be:

- a) free from damage; and
- b) blemish free.

4.1.2.2 Class II

Hot pepper in this class shall:

- a) be free from damage; and
- b) have total aggregate blemishes not exceeding 5 % of the surface area of individual fruits.

4.1.3 Tolerances

Each class shall be allowed a degree of tolerance as specified below to account for human error in sorting and packing, and for the deterioration in quality that may occur between the point of dispatch and receipt. The degree of tolerance allowed should not be deliberately exploited by the packer.

4.1.3.1 Class I

Hot peppers in this class shall meet the following requirements:

- a) not more than 5% by number or weight of hot peppers failing to meet the specifications of this class but meeting those of Class II;
- b) not more than 5 % variation from the desired size; and

- c) zero tolerance for damage at the dispatching stage.

4.1.3.2 Class II

Hot peppers in this class shall meet the following requirements:

- a) not more than 10% by number or weight of hot pepper failing to meet the specifications of this class; and
- b) not more than 10 % variation from the desired size.

4.2 Sizing

Hot peppers shall be sized depending on the variety and market requirement.

4.3 Packaging and labelling

4.3.1 Packaging

Hot peppers shall be packed in such a manner so as to afford protection to the produce. The packaging shall meet the following requirements:

- a) the material used inside the package and the container shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preservation of the hot peppers;
- b) stickers individually affixed on the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects; and
- c) packages shall be free of all foreign matter.

NOTE The use of materials, particularly of paper or stamps, bearing trade specifications is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

4.3.2 Labelling

4.3.2.1 Each package of hot peppers shall bear the following particulars, in letters grouped on the same side, legibly and indelibly marked in the official language(s) of the country in which the produce is to be sold, and which are visible from the outside (either printed on the package itself or on a label secured to the package):

- a) name and address of exporter, packer or dispatcher;
- b) name and address of consignee;
- c) name of produce including variety or cultivar;
- d) net weight of package as kg;

NOTE The weight stated on the container is the minimum net weight delivered to the customer.

- e) country of origin and, optionally, district where grown, or national, regional or local place name;
- f) date of packing; and

g) class.

3.3.2.2 Each package for export shall be legibly and indelibly marked on at least two sides.

3.3.2.3 In addition, labels may include the following information:

a) growers/lot identification number;

b) post harvest treatments;

EXAMPLE Waxing or fungicide use

c) storage and ripening temperature requirements; and

d) storage conditions and general handling of containers.

NOTE The use of red or orange should be avoided since these colours are used in the labelling of dangerous goods.

5 Contaminants

4.1 All chemicals used pre/post harvest must be registered and approved for use in accordance with Global GAP (Good Agricultural Practices) Standards and the requirements of the national regulation for pesticides of the importing and exporting countries.

4.2 Hot peppers shall comply with the maximum levels for contaminants and heavy metals established by the Codex Alimentarius Commission for this commodity.

6 Hygiene and sanitation

5.1 Hot peppers covered by the provisions of this standard, shall be prepared and handled in accordance with the appropriate clauses of the latest edition of the CARICOM Regional Code of Practice for Food Hygiene or other international Codes of Practice which are relevant to this commodity.

5.2 Hot peppers shall comply with the microbiological criteria established in accordance with the latest edition of CODEX Principles for the Establishment and Application of Microbiological Criteria for Foods.

5.3 Hot peppers shall comply with Sanitary and Phyto-Sanitary (SPS) requirements of the importing and exporting countries.

End of document