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Specialized Section on Standardization of Dry and Dried Produce

Texts for adoption as new/revised UNECE Standards

Whole Dried Chilli Peppers

Note by the secretariat

This text is submitted to the Working Party for approval as a new UNECE Standard for Whole Dried Chilli Peppers (DDP-24).

I. Definition of produce

This Standard applies to whole dried chilli peppers¹ of varieties (cultivars) grown from *Capsicum annuum* L., intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing. This standard does not apply to whole dried chilli peppers for industrial processing.

This standard covers whole dried chilli peppers, including commercial types such as: ancho, de árbol, guajillo, mulato, pasilla and puya.²

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of whole dried chilli peppers at the export-control stage, after preparation and packaging.

However, if applied at stages following export, the holder/seller shall be responsible for observing the requirements of the standard. The holder/seller of products not in conformity

¹ Whole dried chilli peppers presenting a minimum pungency of 900 Scoville index; for levels of pungency, see Annex.

² This list of commercial types is non-exhaustive.

with this standard may not display such products or offer them for sale, or deliver or market them in any other manner.

A. Minimum requirements³

In all classes, subject to the special provisions for each class and the tolerances allowed, the whole dried chilli peppers must display the following characteristics:

- intact; however, slight superficial damage is not considered as a defect;
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free of any visible foreign matter;
- sufficiently developed and with attached peduncle;
- shape and colour characteristic of commercial types;
- free from living pests whatever their stage of development;
- free from damage caused by pests, including the presence of dead insects and/or mites, their debris or excreta;
- free from blemishes, areas of discolouration or spread stains in pronounced contrast with the rest of the produce affecting in aggregate not more than 5 per cent of the surface of the produce;
- free from mould filaments visible to the naked eye;
- free of abnormal external moisture;
- free of foreign smell and/or taste.

The condition of the whole dried chilli peppers must be such as to enable them:

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

B. Moisture content⁴

Whole dried chilli peppers should have a maximum moisture content in accordance with the following table:

³ Definitions of terms and defects are listed in annex III of the Standard Layout – Recommended terms and definition of defects for standards of dry (Inshell Nuts and Nut Kernels) and dried produce <http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf>

⁴ The moisture content is determined by the method given in annex I of the Standard Layout – Determination of the moisture content for dried produce <http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf>. The laboratory reference method shall be used in cases of dispute.

<i>Commercial type</i>	<i>Maximum moisture content in per cent (m/m)</i>
Guajillo, Pasilla	13.5
Ancho, Mulato	12.5
Puya	10.0
De árbol	9.0

C. Classification

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, whole dried chilli peppers are classified into the following classes:

“Extra” Class, Class I and Class II.

The defects allowed must not affect the general appearance of the produce as regards quality, keeping quality and presentation in the package.

D. Colour

Colour requirement for whole dried chillies is mandatory for the commercial types in accordance with the table below:

<i>Commercial Type</i>	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
Guajillo	Uniform; intense or dark red with no discolouration	Uniform; intense or dark red with no discolouration	Uniform; intense or dark red with slight discolouration
Puya	Uniform; intense or dark red with no discolouration	Not totally uniform; intense or dark red with no discolouration	Not totally uniform; intense or dark red slightly discoloured
Ancho	Uniform; light red to dark red, free from discolouring	Uniform; intense red to dark red with no discolouration	Uniform; intense red to dark red slightly discoloured
Mulato	Uniform; intense black, free from discolouring	Uniform; intense black, free from discolouring	Non-uniform; black, discoloured
Pasilla	Uniform intense black without discolouration	Uniform black without discolouring	Non-uniform; black or greenish. Slightly discoloured
De arbol	Uniform; intense red without any discolouration	Uniform; intense red without any discolouration	Intense red. May present discolouring stains

III. Provisions concerning sizing

Sizing of whole dried chilli peppers is mandatory for “Extra” Class and Class I.

Size is determined by the length (measured from the apex of the fruit without considering the peduncle).

The commercial types are sized in accordance with the following table:

<i>Commercial Type</i>	<i>Class</i>	<i>Length (cm)</i>
Guajillo	Extra	> 14
	Class I	10 – 14
	Class II	< 10
Puya	Extra	> 10
	Class I	8 – 10
	Class II	< 8
Ancho	Extra	> 10
	Class I	7 – 10
	Class II	7 – 10
Mulato	Extra	> 10
	Class I	7 – 10
	Class II	< 7
Pasilla	Extra	> 20
	Class I	14 – 20
	Class II	< 14
De árbol	Class I	9 – 11
	Class II	< 9

IV. Provisions concerning tolerances

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the minimum requirements of the class indicated.

A. Quality tolerances

<i>Defects allowed</i>	<i>Tolerances allowed, percentage of defective produce, by number or weight</i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for produce not satisfying the minimum requirements	5	10	15
of which no more than:			
Blemishes, stains, discolorations, burns, scratches, scars, deformations	2	5	10

<i>Defects allowed</i>	<i>Tolerances allowed, percentage of defective produce, by number or weight</i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
Decayed and mouldy fruit	0.5	1	2
Damaged by pests	0.5	0.5	1
Living pests	0	0	0
(b) Size tolerances, if sized			
For produce not conforming to the size indicated, in total	10	10	10
(c) Tolerances for other defects			
Missing stems and broken fruit	5	7	10
Foreign matter (by weight)	1	1	1
Whole dried chilli peppers belonging to commercial types other than that indicated	5	10	10

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only whole dried chilli peppers of the same origin, quality, colour, size (if sized) and commercial type.

The visible part of the contents of the package must be representative of its entire contents.

B. Packaging

Whole dried chilli peppers must be packed in such a way as to protect the produce properly.

The materials used inside the package must be clean and of a 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 labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter in accordance with the table of tolerances in section "IV. Provisions concerning tolerances".

VI. Provisions concerning marking

Each package⁵ must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

A. Identification

Packer and/or Dispatcher:

⁵ These marking provisions do not apply to sales packages presented in packages.

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority⁶.

B. Nature of produce

- “Whole dried chilli peppers”
- Name of the commercial type
- Level of pungency indicated as “mild”, “medium”, “hot” or “extra hot”, as appropriate.⁷

C. Origin of produce

- Country of origin⁸ and, optionally, district where grown or national, regional or local place name.

D. Commercial specifications

- class
- size (if sized); expressed in accordance with section III
- Method of drying (optional)
- “Best before” followed by the date (optional).

E. Official control mark (optional)

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⁶ The national legislation of a number of countries requires the explicit declaration of the name and address. However, in cases where a code mark is used, the reference “packer and/or dispatcher” (or equivalent abbreviations) must be indicated in close connection with the code mark, and the code mark should be preceded by the ISO 3166 alpha country code of the recognizing country, if not the country of origin.

⁷ In case of conflict, the packer and/or dispatcher/shipper shall supply information regarding the level of pungency

⁸ The full or commonly used name should be indicated.

Annex

Pungency of certain commercial types of whole dried chilli peppers

The following commercial types of whole dried chilli peppers are characterized by pungency in accordance with the following table.

<i>Dry chilli</i>	<i>Total capsaicinoids (µg/g dry weight)</i>	<i>Pungency Intensity (Scoville units ^a)</i>	<i>Intensity</i>
Ancho	67 - 100	1 000 – 1 500	Mild
Mulato	67 - 100	1 000 – 1 500	Mild
Pasilla	67 - 100	1 000 – 1 500	Mild
Guajillo	201 - 335	3 000 – 5 000	Medium
De árbol	335 – 2010	5 000 – 30 000	Medium – Hot
Puya	335 - 2010	5 000 – 30 000	Medium – Hot

^a The Scoville scale is a system to measure the pungency in chillies. High performance liquid chromatography (HPLC) can also be used to measure content of capsaicin in chillies.