

	TITLE: <b>WHOLE RED BITE PEPPERS (CANNED)</b> (DC Internal)	SPEC NO: DCFPS052
	ISSUED BY: Dynamic Processors (PTY) Ltd	
	APPROVED BY: CEO / MD	PAGE: 1 of 3
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## 1. PRODUCT DESCRIPTION

Whole, fresh, cored and blanched, South African Red Bite Peppers, canned in brine and cooked. Peppers are firm, slightly sweet & spicy, without stems or leaf material. Residual seed allowed within nominal limits as set out in “Physical Standards” below.

## 2. PHYSICAL STANDARDS

### 2.1 QUALITY FACTOR

Texture

Aroma

Taste / Flavour

Colour

Size (diameter)

Foreign matter

E.V.M – Seed

E.V.M – other

Major tears

Minor tears

### TOLERANCE

Typical of pickled Peppers

Sweet, fruity & lightly vinegar

Vinegary, sweet, fruity, with typical natural variation in spiciness

Orange → Orange Red → Red

20 to 40mm diameter

Nil

90% of Peppers (by number) shall conform to having 6 seeds or less

0.1% by weight of a single packed unit incl. stem & leaf

Maximum 5% of single packed unit

Allowable

### 2.2 Definitions of Quality Factor:

*“Foreign Matter”* - any material not derived from the Red Bite plant or defined as E.V.M. (includes insects, wood, stones, metal, hair etc.)

*“Extraneous Vegetable Matter (E.V.M.)”* -

EVM – Seed – Harmless small seed found inside Peppers & belonging to the Pepper plant

EVM – Other – Any harmless parts of the plant concerned, not normally present in the edible fruit (includes stem & leaf).

*Major Tears*

Peppers unsuitable for filling, with tears emanating from the core & extending more than 10mm down the side wall of the Pepper

*Minor Tears*

Peppers with small tears of not more than 10mm emanating from the cored section.

## 3. AGRICULTURAL CHEMICAL STANDARDS

The levels of pesticide residues & heavy metals shall conform to Standards for MRL's as prescribed within EU Legislation.

#### 4. **INGREDIENTS OF BRINE**

Listed in descending order from most to least
Potable Drinking Water
Granulated Sugar
Liquid Acetic Acid
Calcium Chloride (Firming Agent)
Lactic Acid
Salt
Citric Acid (Anti-oxidant)

#### 5. **CHEMICAL STANDARDS FOR FINAL PRODUCT**

(Final product approximately 48hrs post canning production)  
 Refraction of squeezed pulp [°Brix]  $25^{\circ} \pm 2^{\circ}$   
 pH-value [-]  $\leq 3.8$

#### 6. **BACTERIOLOGICAL STANDARDS FOR FINAL PRODUCT**

*(To be reviewed with further information established)*

Analysis	“m” (target) – cfu/g	“M” (Max) – cfu/g	Method
Total Plate Count	$\leq 5\ 000$	8 500	AOAC - Petrifilm
Coliforms	<10	10	AOAC - Petrifilm
E.coli	Negative	Negative	AOAC - Petrifilm
Yeast	<10	100	AOAC - Petrifilm
Moulds	<10	100	AOAC - Petrifilm
Salmonella	Absent in 25g		Tested by SANAS accredited external laboratory
Staph aureus	Negative		
Listeria monocytogenes	Absent		

#### 7. **SHELF LIFE**

Development in-process, shelf life to be further advised. Currently 8 months at ambient temperatures of not warmer than +25°C (due to 8 month shelf life warranted by can supplier).

#### 8. **PARAMETERS OF CANNED AND COOKED PEPPERS IN BRINE**

Weights:

- Nett drained weight of Peppers = 1.2Kg
- Weight of Brine = 1.8Kg
- Nett weight of Peppers and Brine = 3Kg
- Gross weight of Peppers, Brine & primary packaging = 3.3Kg

Other:

- Storage conditions : Dry, ambient environment at temperatures of no more than 25°C
- Usage guidelines – After opening, decant into glass or plastic container, seal with plastic lid and refrigerate. Use within 2 days of opening.

## 9. PRIMARY PACKAGING

- A10 size corrugated can (153mm diameter x 178mm tall) with nylon insert to hold Peppers under the brine.
- Weight 0.3Kg (can, lid and nylon insert).
- Materials conform to South African canning industry legislated standards – plain tin plating with lacquer coating (can and lid)
- Coding: (inkjet, directly onto can lid)
  - Row 1: Product name / Batch code
  - Row 2: Manufacture date / Time (as 24hr clock) / Expiry date (both in format: DD / MM / YYYY)
- Usage warning – Sharp edges of opened can, may cause cutting injuries.

## 10. PRODUCT DECLARATION

- The Peppers are not derived from genetically modified plants
- The Peppers have not been treated with ionizing rays
- The Peppers are processed in an Allergen-free production zone.
- It is the responsibility of the customer to ensure that the information contained within this specification, conforms to the country or countries, where the product will be further processed and sold.