

	<b>TITLE: WHOLE RED BITE PEPPERS (SMALL BULK) BLANCHED IN BRINE &amp; IQF (FROZEN) (DC-Internal)</b>	<b>SPEC NO: DCFPS025</b>
	ISSUED BY: QA:Technical Manager	
	APPROVED BY: Customer (with agreed revisions according to customer requirement)	<b>PAGE: 1 of 3</b>
	DATE OF ISSUE: 08 April 2015	<b>REVISION: 08</b>
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## 1. PRODUCT DESCRIPTION

Whole, fresh, cored, South African Red Bite Peppers, blanched & pre-treated in brine, drained & individually quick frozen (IQF), packed free, rolling in lined cartons. Peppers are firm, crispy, 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

Foreign matter

E.V.M – Seed

E.V.M – other

Blemish

Insect damage

Dark marks

Deformity

Broken

### **TOLERANCE**

Firm to crisp

Sweet, fruity & lightly vinegar

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

Orange → Orange Red → Red

20mm 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

Target 0% Max. 25% (refer to definition of “blemish” below)

Nil

Target 0% Max. 2% (by weight of a single packed unit)

Max. 2% (by no. of Peppers in a single packed unit)

Target 0% Max. 4%

(by no. of Peppers in a single packed unit)

### 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).

“*Blemish*” -

This term covers wind scarring, minor discolouration (any colour which falls outside of the above recorded “Orange→Orange-Red→Red” colour specification), and similar marks covering not more than 25% of the fruit surface, and found on not more than 3% by number, of fruits in a single packed unit



## **8. HANDLING OF IQF PEPPERS**

No additional pressures, such as temperature abuse or poor physical handling, must be placed on the final product, to avoid, for example, block freezing of peppers by partial thawing and refreezing. Avoid alternating freezing temperatures to prevent pepper from freeze burning and sublimation of water. Based on high sugar content of our peppers' freezing point is reduced to -2.5°C by freezing-point depression.

## **9. PACKAGING & PACKING**

### **10.1 Carton type**

White corrugated carton I.D. 390 x 288 x 310mm lined with 1 clear plastic liner (polyethylene, cold resistant) & sealed closed with 50mm wide clear sealing tape.

### **10.2 Carton markings**

To be agreed with customer & to meet both manufacturer & customer country's required food label legislation. These will include, but are not limited to Manufacturer address details &/or Country of Origin, Production Date, Batch code, Best Before Date & Storage temperature guidelines.

### **10.3 Product nett weight**

10Kg per carton. Cartons of one size per pallet where possible except for one pallet in every 3 shipments, which may contain mixed sizes due to small quantities available for the sizes