

**QUALITY STANDARD for  
SWEET PEPPERS  
(*Capsicum annuum*)**  
EC Reg. No. 1455/99 of 1/07/99  
Modif. No. 2706/00

*Pepper (Eng), Poivron (Franç.), Pimiento (Esp.), Paprika (Deutsch)*



### PROVISIONS CONCERNING MARKING

1. Full name of packer and/or dispatcher.
2. The indication "SWEET PEPPERS", followed by: "**elongated**", "**square blunt**", "**square tapering**", "**flat**" or name of the variety, if produce is not visible from the outside.
3. For "MINI PEPPERS" or "BABY PEPPERS", the relevant indication is compulsory.
4. Origin of produce (country, nation, region...).
5. Classes: Class I; Class II.
6. Size expressed as minimum and maximum diameters for Class I, or the mark "**unsized**", where appropriate.
7. BNDOO number (national databank of fruit and vegetable operators).

### MINIMUM REQUIREMENTS

The sweet peppers must be: intact, sound, clean, well-developed, with peduncles attached, fresh in appearance, free from pests, any damage caused by frost, unhealed injuries, sunburn, any foreign smell and/or taste, abnormal external moisture.

### PROVISIONS CONCERNING SIZING

**Sizing is not compulsory for Class II, subject to the minimum sizes.**  
Size is determined by the shoulder diameter (width) of the sweet peppers. In the case of flat sweet peppers, the term "width" means the maximum equatorial diameter.  
**For sized sweet peppers, the difference in diameter between the largest and the smallest sweet pepper in the same package must not exceed 20 mm.**  
The width of sweet peppers may not be less than:

- **20 mm for elongated sweet peppers**
- **40 mm for square sweet peppers**
- **55 mm for flat sweet peppers**

**Size tolerances: 10%** by number or weight of sweet peppers not conforming to the sizes identified within a margin of more or less 5 mm, including no more than 5% of sweet peppers below the minimum size laid down.  
The above standard does not apply to sweet peppers with long and thin shape (such as baby peppers), derived from particular cultivars of *Capsicum annuum* L. var. *longum*. The length of these sweet peppers must be more than **5 cm**.

### PROVISIONS CONCERNING PRESENTATION

The contents of each package must be uniform and contain only sweet peppers of the same origin, variety or commercial type, quality and size; in the case of Class I, sweet peppers must have the same degree of ripeness and colouring.

In the case of packages with a mixture of sweet peppers, uniformity requirements only concern origin, quality, commercial type and size. Different colours are allowed, provided produce is properly packaged.

### PROVISIONS CONCERNING TOLERANCES

**Class I:** sweet peppers in this class must be of good quality and firm; they must also be characteristic of the variety as regards development, shape and colour; they must be free of blemishes; the peduncle may be slightly damaged or cut with the calyx intact.  
**Class II:** sweet peppers in this class must satisfy the minimum requirements. The following defects may be allowed: defects in shape and development, slight sunburn or healed injuries, with a limit of 2 cm<sup>2</sup> for defects of elongated shape and 1 cm<sup>2</sup> of the total surface for other defects; slight dry superficial cracks not exceeding an overall length of 3 cm; they may be less firm and the peduncle may be damaged.  
**QUALITY TOLERANCES IN THE SAME PACKAGE**  
**Class I:** 10% by number or weight of sweet peppers not satisfying the requirements of the class but meeting those of Class II.  
**Class II:** 10% by number or weight of sweet peppers 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.