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Chillies — Specification

Part 1: Fresh chillies

ICS 67.080.01

Reference number

DRS 304-1: 2020

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PUBLIC REVIEW

Foreword

Rwanda Standards are prepared by Technical Committees and approved by Rwanda Standards Board (RSB) Board of Directors in accordance with the procedures of RSB, in compliance with Annex 3 of the WTO/TBT agreement on the preparation, adoption and application of standards.

The main task of technical committees is to prepare national standards. Final Draft Rwanda Standards adopted by Technical committees are ratified by members of RSB Board of Directors for publication and gazettment as Rwanda Standards.

DRS 304-1 was prepared by Technical Committee RSB/TC 019, *Spices, condiments and food additives*.

In the preparation of this standard, reference was made to the following standard (s):

- 1) CODEX STAN 307, Chillies standards

The assistance derived from the above source is hereby acknowledged with thanks.

This second edition cancels and replaces the first edition (RS 304-1:2017), which has been technically revised.

Committee membership

The following organizations were represented on the Technical Committee on *Spices, condiments and food additives* (RSB/TC 019) in the preparation of this standard.

Paragraph of participants

Rwanda Standards Board (RSB) – Secretariat

Chillies— Specification — Part 1: Fresh chillies

1 Scope

This Draft Rwanda Standard specifies requirements and methods of sampling and test for fresh chillies, grown from varieties of cultivated species *Capsicum spp.*

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements 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.

CODEX STAN 193, *General standards for Contaminants and Toxins in Food and Feed*

RS CAC RCP 53, *Code of Hygienic Practice for Fresh Fruits and Vegetables*

RS CAC/RCP 1, *General Principles of Food Hygiene — Code of practice*

RS CAC/RCP 44, *Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables*

RS EAS 38, *Labelling of prepared and prepackaged foods — General requirements*

RS ISO 784, *Fresh fruits and vegetables — Sampling*

3 Terms and definitions

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

3.1

scoville scale

measurement of the pungency (spicy heat) of chilli peppers, and the number of Scoville Heat Units (SHU) and indicates the amount of capsaicin present.

3.2

pungency

technical term to refer to the characteristic of food commonly referred to as spiciness or hotness and sometimes heat which is found in foods such as chilli peppers

3.3

unripe fruits

Fruits not yet mature the colour of which is considerably different from that of the batch under consideration. Generally the fruits are green or pale yellow in colour

3.4

discoloured fruits

stained fruits and/or fruits with spots different from original colour.

3.5

broken fruits

Fruits which have missed their structure

fragments

small pieces of fruits coming from broken fruits.

4 Quality requirements

4.1 General requirements

4.1.1 In all classes, subject to the special provisions for each class and the tolerances allowed, the chilli peppers shall be:

- a) whole, the stalk (stem) may be missing, provided that the break is clean and the adjacent skin is not damaged;
- b) sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- c) firm;
- d) clean, practically free of any visible foreign matter;
- e) practically free of pests and damage caused by them affecting the general appearance of the produce;
- f) free of abnormal external moisture excluding condensation following removal from cold storage;
- g) free of any foreign smell and/or taste;
- h) free of damage caused by low and/or high temperatures.

4.1.2 Chilli peppers shall be harvested at an appropriate degree of development in accordance with the criteria proper to the variety, to the consumer preference and the area in which they are grown.

4.1.3 The development and condition of the chilli peppers shall be such as to enable them:

- a) to withstand transport and handling; and
- b) to arrive in satisfactory condition at the place of destination.

4.2 Classification

4.2.1 “Extra” Class

Chilli peppers in this class shall be of superior quality. They shall be characteristic of the variety. They shall be free of defects, with the exception of very slight superficial defects affecting an area of up to 0.5 % of the produce surface, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

4.2.2 Class I

Chilli peppers in this class shall be of good quality. They shall be characteristic of the variety. Slight defects, however, may be allowed, affecting an area of up to 2.0 % of the product surface, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

4.2.3 Class II

This class includes chilli peppers which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in 4.1 above. Defects, however, may be allowed, affecting an area of up to 3.0 % of the product surface, provided the chilli peppers retain their essential characteristics as regards the quality, the keeping quality and presentation.

5 Size requirements

Size shall be determined by length of the chilli pepper in accordance with the following Table 1.

Table 1 — Determination of chilli sizes

Size code	Length (in centimeters)
1	≤ 4
2	4 < 8
3	8 < 12
4	12 < 16
5	> 16

6 Tolerances

Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.

6.1 Quality tolerances

6.1.1 “Extra” Class

Five percent by number or weight of chilli peppers not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

6.1.2 Class I

Ten percent by number or weight of chilli peppers not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

6.1.3 Class II

Ten percent by number or weight of chilli 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.

6.1.4 Size tolerances

For all classes, 10 % by number or weight of chilli peppers corresponding to the size immediately above and/or below that indicated on the package.

7 Level of pungency

The levels of pungency shall be defined as in the Table 2.

Table 2 — Levels of pungency for chilli

Pungency	Scoville units	Total capsaicinoids (microg/gm dry weight)
mild	900 - 1.999	60 - 133
medium	2.000 - 19.999	134 - 1.333
hot	20.000 - 100.000	1.334 - 6.600
extra hot	> 100.000	> 6.600

8 Contaminants

8.1 The product covered by this standard shall comply with the maximum levels as stipulated in Codex stan 193.

8.2 The product covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

9 Hygiene

Fresh chilli peppers shall be prepared and handled in accordance with RS CAC RCP 1 and RS CAC RCP 53.

10 Packaging requirements

10.1 The contents of each package shall be uniform and contain only chilli peppers of the same origin, quality, size and variety. The visible part of the contents of the package shall be representative of the entire contents.

10.2 Chilli peppers shall be packaged in such a way as to protect the product properly. The materials used inside the package shall be new, clean, and of a quality such as to avoid causing any external or internal damage to the product. The use of materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labeling has been done with non-toxic ink or glue.

10.3 Chilli peppers shall be packed in each container in compliance with the CAC/RCP 44.

10.4 The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the chilli peppers. Packages shall be free of all foreign matter and smell.

11 Labeling

11.1 Consumer package

In addition to the requirements of RS EAS 38, the following specific provisions the following information shall appear on the consumer packages:

- a) name of the produce if the contents are not visible from the outside;
- b) name of the variety;
- c) class;
- d) size;
- e) level of pungency.

11.2 Non retail container

In addition to the requirements of RS EAS 38, the following specific provisions each package shall bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, or in the documents accompanying the shipment.

- a) name and address of exporter, packer and/or dispatcher.
- b) identification code (optional).
- c) Batch number
- d) name of the produce if the contents are not visible from the outside.
- e) name of the variety,
- f) country of origin
- g) size;
- h) variety;
- i) Packing/harvesting date

12 Sampling

Fresh chillies shall be sampled in accordance with RS ISO 874.

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Bibliography

- [1] RS 304-1: 2017, *Chillies — Specification — Part 1: Fresh chillies, First Edition*

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