

ICS 67.220.10

DMS 1291:2016
First edition

DRAFT MALAWI STANDARD

**Dehydrated green pepper (*Pipper
nigrum* L.) – Specification**

NOTE – This is a draft proposal and shall neither be used nor regarded as a Malawi standard

Dehydrated green pepper (*Pipper nigrum* L.) – Specification

Obtainable from the
Malawi Bureau of Standards
Moirs Road
P O Box 946
BLANTYRE

Tel: +265 1 870 488
Fax: +265 1 870 756
E-mail: mbs@mbsmw.org
Web-site: www.mbsmw.org

Price based on 4 pages

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FOREWORD

This draft Malawi standard has been prepared by MBS/TC 8, the Technical Committee on *Spices and condiments*, to provide requirements for dehydrated green pepper.

The standard is based on the International standard, ISO 10621:1997, *Dehydrated green pepper (pipper nigrum L.) – Specification*.

Acknowledgement is made for the use of the information.

TECHNICAL COMMITTEE

This draft Malawi standard was prepared by MBS/TC 8, the Technical Committee on Spices and condiments, and the following companies, organizations and institutions were represented:

Blantyre City Council;
Blantyre District Health Office (Ministry of Health);
Blantyre ADD;
Lilongwe University of Agriculture and Natural Resources (Bunda College Campus);
Malawi Bureau of Standards;
Nali Limited;
Peoples Trading Centre;
Rab Processors Ltd;
Tajo Foods; and
Unilever South East (Malawi) Ltd.

NOTICE

This standard shall be reviewed every five years, or earlier when it is necessary, in order to keep abreast of progress. Comments are welcome and shall be considered when the standard is being reviewed.

DRAFT PROPOSAL

**Dehydrated green pepper (*Piper nigrum* L.) –
Specification**

1 SCOPE

This Malawi standard specifies the requirements for dehydrated green pepper (*Piper nigrum* L.).

2 NORMATIVE REFERENCES

The following standards contain provisions which, through reference in this text, constitute provisions of this standard. All standards are subject to revision and, since any reference to a standard is deemed to be a reference to the latest edition of that standard, parties to agreements based on this standard are encouraged to take steps to ensure the use of the most recent edition of the standard indicated below. Information on currently valid national and draft Malawi standards may be obtained from the Malawi Bureau of Standards.

MS 19, *Labelling of pre-packed foods – General standard*;

MS 21, *Food and food processing units – Code of hygienic conditions*;

MS 139, *Spices and condiments – Determination of extraneous matter and foreign matter content*;

MS 141, *Spices and condiments – Determination of total ash*;

MS 918, *Spices and condiments – Determination of moisture content – Entrainment method*;

MS 919, *Spices and condiments – Determination of acid-insoluble ash*;

ISO 948, *Spices and condiments – Sampling*; and

ISO 5522, *Fruit, vegetables and derived products – Determination of total sulphur dioxide content*.

3 TERMS AND DEFINITIONS

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

3.1**broken berry**

berry that has been separated into two or more pieces

3.2**light berry**

berry that has reached an apparently normal stage of development but the kernel does not exist

3.3**pinhead**

berry of very small size that has not developed

3.4**dark-coloured berry**

berry that has a colour darker than the normal colour of the green berry

3.5**discoloured berry**

berry that has a faded colour or patches of colour on it

4 DESCRIPTION

The product is prepared from fresh green pepper berries of the plant *Piper nigrum* L. by removal of moisture under controlled conditions. The berries should be of reasonably uniform size.

5 REQUIREMENTS

Note: Recommendation relating to conditions of storage and transport are given in annex A.

5.1 Colour

The berries shall possess the characteristic colour of green pepper of proper ripeness.

5.2 Freedom from insects, moulds, etc.

Dehydrated green pepper shall be free from live insects and moulds, and shall be practically free from dead insects, insect fragments and rodent contamination visible to the naked eye (corrected, if necessary, for abnormal vision) or with such magnification as may be necessary in any particular case. If the magnification exceeds x10, this fact shall be stated in the test report.

5.3 Extraneous matter

All materials other than green pepper berries, irrespective of whether they are of vegetable (e.g. stem or leaves) or mineral (e.g. sand) origin shall form extraneous matter.

NOTE: Light berries, pinhead or broken berries are not considered as extraneous matter.

The extraneous matter, when determined by the method specified in MS 139, shall not exceed 1 % (m/m).

5.4 Defective berries

The maximum limit for defective berries including discoloured, dark-coloured, light and broken berries and pinheads shall be 7 % by mass when determined after physical separation. However, the content of dark-coloured berries shall be not more than 4 %.

5.5 Rehydration properties

The dehydrated green pepper shall reconstitute to a good quality product and shall possess a tender texture with the characteristic pungent spicy taste, flavour and colour of green pepper, when one part by mass of dehydrated green pepper is cooked in 10 parts by mass of 1 % sodium chloride solution for 20 min. The rehydrated product shall be practically free from musty or smoky notes.

5.6 Chemical requirements

Dehydrated green pepper shall also comply with the requirements given in table 1.

Table 1 – Chemical requirements for dehydrated green pepper

| Characteristic | Requirement | Test method |
|--|-------------|-------------|
| Moisture content, % (m/m), max. | 8 | MS 918 |
| Total ash, % (m/m) on dry basis, max. | 5 | MS 141 |
| Acid insoluble ash, % (m/m) on dry basis, max. | 0.3 | MS 919 |
| Sulphur dioxide, % (m/m), mg/kg, max. | 500 | ISO 5522 |

6 HYGIENE

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with MS 21.

7 SAMPLING

Sampling shall be carried out as specified in ISO 948.

8 TESTS METHODS

The samples of dehydrated green pepper shall be analysed to ensure conformity with the requirements of this standard by following the methods of organoleptic, physical and chemical analysis specified in 5.3 to 5.6 and table 1.

9 PACKAGING AND LABELLING

9.1 Packaging

Dehydrated green pepper shall be packed in clean and sound containers made of a material which does not affect the product but which protect it from the ingress of moisture.

The packaging shall also comply with any national legislation relating to environmental protection.

9.2 Labelling

In addition to the requirements prescribed in MS 19, the following specific provisions shall be marked on each package or on a label attached to the package:

- a) name of the product;
- b) name and address of the processor or packer;
- c) trade name or brand name, if any;
- d) code or batch number;
- e) net mass;
- f) best before date;
- g) storage conditions;
- h) producing country;
- i) any other marking required by the purchaser (such as date of packing, year of harvest, etc.); and
- j) whether the product contains additives, and which ones in the case of countries where they are permitted.

ANNEX A
(informative)

RECOMMENDATIONS RELATING TO STORAGE AND TRANSPORT CONDITIONS

A.1 Storage

Packages of dehydrated green pepper should be stored in covered premises, well protected from the sun, rain and excessive heat. The storeroom should be dry, free from unpleasant odours and protected against the entry of insects and other vermin.

A.2 Transport

The containers should be clearly marked with a warning against careless handling which might lead to perforation of the containers. They should be kept dry and cool and stored well away from ships' boilers or bilges.

THE MALAWI BUREAU OF STANDARDS

The Malawi Bureau of Standards is the standardizing body in Malawi under the aegis of the Ministry of Industry and Trade. Set up in 1972 by the Malawi Bureau of Standards Act (Cap: 51:02), the Bureau is a parastatal body whose activities aim at formulating and promoting the general adoption of standards relating to structures, commodities, materials, practices, operations and from time to time revise, alter and amend the same to incorporate advanced technology.

CERTIFICATION MARK SCHEME

To bring the advantages of standardization within the reach of the common consumer, the Bureau operates a Certification Mark Scheme. Under this scheme, manufacturers who produce goods that conform to national standards are granted permits to use the Bureau's "Mark of Quality" depicted below on their products. This Mark gives confidence to the consumer of the commodity's reliability.

