

DIDACTIC --- BROCHURE

- FOOD SAFETY -

GOOD DRYING AND SORTING PRACTICES (BLACK PEPPER AND WHITE PEPPER)





This publication has been translated in English by COLEACP under its Fit For Market SPS programme.

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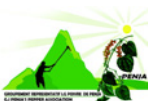
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HOW TO USE THE BROCHURE

COLEACP, within the framework of its Fit For Market SPS programme, is making this brochure available in English to the direct players of the Penja pepper sector who are involved in drying and sorting operations.

This brochure contains messages and instructions on Good Practices to be implemented by the sector's players, in order to facilitate the compliance of practices and products with a view to respecting the SPS regulatory requirements of the destination market (national, regional or export).

The instructions illustrated in the following pages are intended for packers, store keepers, producers, plant managers and quality managers wishing to comply with the Penja Pepper Good Drying and Sorting Practices.

This brochure is divided up into two sections. The first covers the drying and the second the sorting of Penja pepper.

In each section, bad practices that can contaminate pepper during drying and sorting are first discussed and illustrated.

The sanitary and phytosanitary (SPS) measures recommended at each stage of the drying and sorting process to avoid contamination of pepper by mould, foreign bodies and chemical residues are then presented in the form of key messages and illustrations.

The main key messages covered in this brochure are staff hygiene, equipment hygiene, drying, sorting, bagging, transport to the storage room and the logging of the operations.

To make best use of the brochure, drying and sorting staff should carefully observe the illustrations on bad practices to identify and highlight any non-recommended practices that may result in poor quality pepper.

Good practices are then presented in the form of key messages and illustrations as a reminder of the instructions to follow during drying and sorting. These should be understood and memorised.

Specifically, references are made to the manuals designed by COLEACP on the general principles of hygiene and the key principles of traceability to enable operators to deepen the key messages on the hygiene of staff, equipment and traceability.

Manuals on diseases and pests and methods of controlling, harvesting and processing white and black powder, drying, sorting, transport and marketing are also available to build up the set of good SPS practices recommended for Penja pepper.

All the brochures are available on the COLEACP websites (<http://www.coleacp.org>).

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INTRODUCTION

It is the responsibility of each player within the pepper production, processing, storage, packaging and distribution chain to take all necessary measures to ensure that the product placed on the market does not come with any health risk to consumers.

During the drying and sorting operations, many risks of contamination of the pepper can occur due to the presence of impurities, chemical residues and mycotoxins. These represent a health risk for the consumer.

It is easy to considerably limit the risk during the drying and sorting phase.

To this end, within each company, operators should implement the good practices recommended in this brochure in order to avoid food safety risks by bringing high quality pepper onto the market.

The messages in this COLEACP brochure focus on good drying and sorting practices for pepper and more specifically on:

1. Hygiene rules
2. Reception of the product
3. Drying
4. Sorting, bagging and transport to the storage room
5. Logging of the drying and sorting operations

BAD PEPPER DRYING PRACTICES

BAD PRACTICES

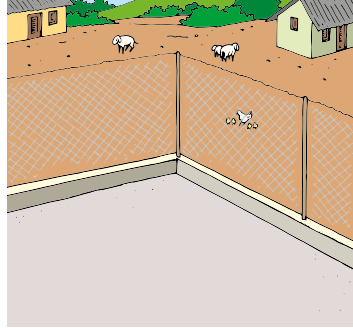


1. GENERAL HYGIENE OF THE ENVIRONMENT, INFRASTRUCTURE AND EQUIPMENT

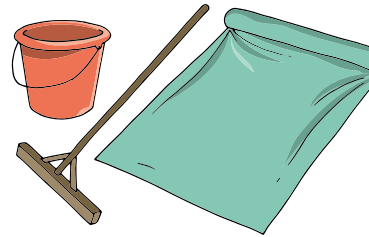
Before reception of the product

The operator must:

- Ensure drying areas are in good condition (no cracks in the floor)
- Ensure drying areas are clean
- Ensure drying areas are protected from animal intrusion



- Ensure that the equipment (bucket, scraper, tarpaulin) used is clean



See Brochure 2 - General principles of hygiene: Hygiene measures at production sites and installations

See Brochure 4 - General principles of hygiene: Managing cleanliness and product handling



2. STAFF HYGIENE

Before entry into the drying area

The operator must:

- Have good personal hygiene (wash their hands and feet, clean work clothes), and if possible, protect themselves with a gown, overshoes and caps



- Refrain from drinking, smoking or eating in the drying areas



- In the event of a break in activity for personal needs (toilet and food breaks, visits and others) wash their hands and feet again before returning to their work station



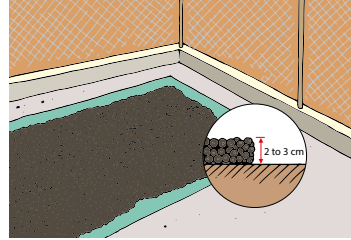
See Brochure 1 - General principles of hygiene: Measures relating to staff hygiene



3. PRODUCT DRYING OPERATION

The operator must:

- Spread the pepper either on a cemented surface or on the tarpaulins for a period of 2 to 4 days
- Respect the spreading thickness: a thin layer of 2 to 3 cm



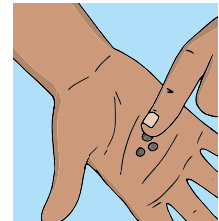
- Stir the pepper several times a day with a wooden scraper
- Stir and turn the pepper continuously to ensure uniform drying
- Remove impurities and foreign bodies in the pepper



- Cover the pepper in case of sudden rain
- Collect and store the pepper in clean premises at the end of the day



- Check the moisture content of the peppercorns: bite test (firm cracking of the corn) or palm of the hand test (the seeds should not stick to the palm of the hand)



4. LOGGING OF THE DRYING OPERATIONS

- Operator (code)
- Drying area no.
- Batch reference (blanching, washing, etc.)
- Quantity (kg)
- Drying start date
- Drying end date
- Number of days of drying Drying batch n°
- Name of the operators
- Stamp of the Drying Supervisor



See Brochure - Key Principles of Traceability

See Penja Pepper Good Practice Guide

- *See FE12 - Penja Pepper Good Practice Guide - Logging of the drying operations*



BAD SIFTING AND SORTING PRACTICES

BAD PRACTICES



1. STAFF HYGIENE

The operator must:

- Have good personal hygiene
- Wash their hands before starting sorting



- In the event of a break in activity for personal needs (toilet and food breaks, visits and others) wash their hands and feet again before returning to their work station



- Refrain from drinking, smoking, eating in the sifting and sorting area



See Brochure 1 - General principles of hygiene: Measures relating to staff hygiene



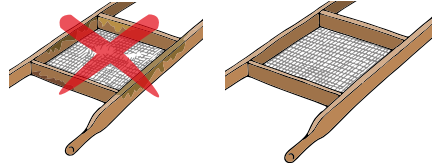
2. HYGIENE OF THE EQUIPMENT AND ENVIRONMENT

The operator must:

- Check the cleanliness of the operating environment



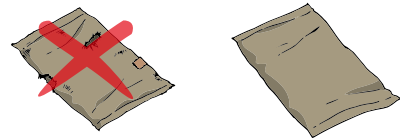
- Ensure that the sifter is in good condition: no holes in the mesh before use



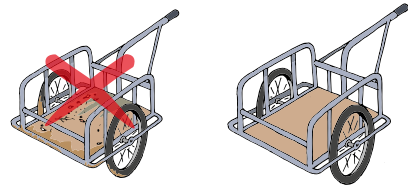
- Ensure that the containers (basins or other) are clean



- Ensure the quality and cleanliness of the bags to be used



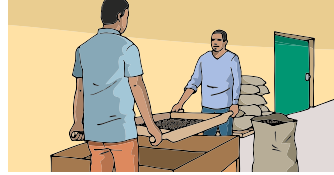
- Ensure the cleanliness of transport vehicles (carrier, tricycle, etc.)



3. SIFTING, SORTING AND BAGGING OPERATIONS AND TRANSPORT TO THE STORAGE ROOM

The operator must:

- Manually or mechanically sift the pepper to remove dust, pericarp debris, and impurities



- Sort manually to remove discoloured, broken or defective peppercorns



- Pack the pepper in jute bags or bags having contained foodstuff, ensuring that they are clean before filling them



- Transport the product to the storage facility in a clean vehicle or tricycle
- Protect the vehicle or tricycle from bad weather (rain, dust etc.)



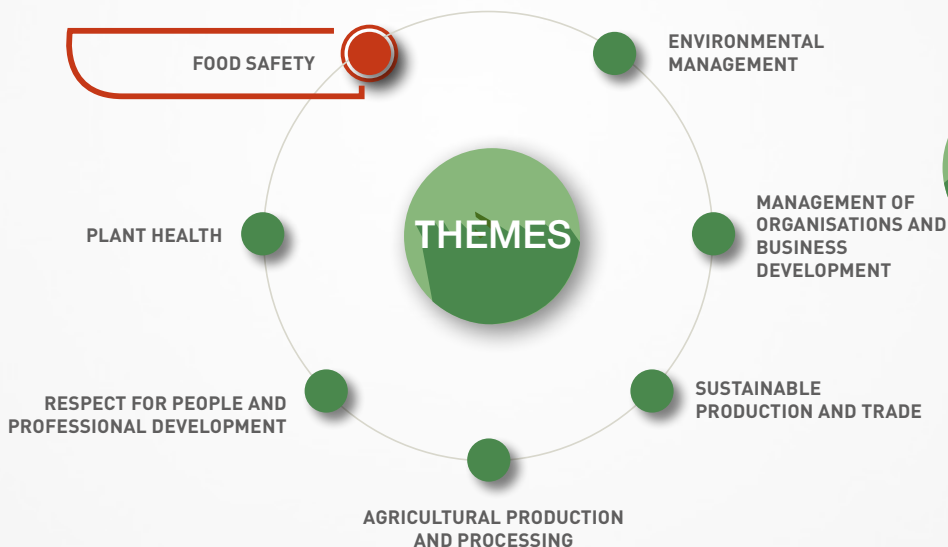
- Avoid transporting chemicals or any product other than pepper, and even people in the vehicle or tricycle



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<https://training.coleacp.org>

GOOD PEPPER
PACKAGING AND
STORAGE PRACTICES

GOOD PEPPER
HARVESTING PRACTICES

GOOD PEPPER
BLANCHING PRACTICES
(BLACK PEPPER)

GOOD PEPPER
RETTING PRACTICES
(WHITE PEPPER)

GOOD DRYING AND
SORTING PRACTICES
(BLACK PEPPER
AND WHITE PEPPER)

