

DIDACTIC --- BROCHURE

- FOOD SAFETY -

GOOD PEPPER HARVESTING PRACTICES





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

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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 harvesting 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 producers, harvesters and production managers wishing to comply with the Penja Pepper Good Harvesting Practices.

This brochure deals first of all with the bad practices of operators likely to contaminate pepper during harvesting operations in the form of illustrations. The second part of the brochure focuses on the sanitary and phytosanitary (SPS) measures recommended during harvesting operations to avoid contamination of pepper by mycotoxins, foreign bodies and chemical residues presented in the form of key messages and illustrations.

The main key messages covered in this brochure are staff hygiene, equipment hygiene and the harvesting of green, black, white and red pepper.

To make best use of the brochure, producers and harvesters should carefully observe the illustrations on bad practices to identify and highlight any non-recommended practices that may be responsible for a contamination of the pepper.

Good practices are then presented in the form of key messages and illustrations as a reminder of the instructions to follow when harvesting pepper. 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 control methods, drying, processing white and black pepper, storage, packaging, transport and marketing are also available to build up the overall SPS good practice recommendations for Penja pepper.

All of the manuals are available on the COLEACP website (<http://www.coleacp.org>).

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INTRODUCTION

It is the responsibility of each player within the pepper production 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 harvesting operations, many risks of contamination of the pepper can occur due to the presence of impurities, chemical residues and mycotoxins. This represents a health risk for the consumer.

It is easy for each company to considerably limit the risk during **harvesting operations**.

To this end, 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 mainly on good practices for pepper and more specifically on:

1. General hygiene of the environment, infrastructure and equipment
2. Staff hygiene
3. Equipment hygiene
4. Pepper harvesting (green, black, white and red)
5. Logging of the harvesting operations

PEPPER HARVESTING

BAD PRACTICES



GOOD PRACTICES

1. GENERAL HYGIENE OF THE ENVIRONMENT, INFRASTRUCTURE AND EQUIPMENT

The operator must:

- Be aware of the Good Practices for equipment and facilities



- Ensure that the plot to be harvested is cleared and cleaned



- Ensure that the equipment (baskets, bags, buckets etc.) is clean before use



See Brochure 4 - General Principles of Hygiene: Managing product cleanliness and handling



2. STAFF HYGIENE

The operator must:

- Be in good health



- Wash their hands before starting to harvest
- Have a hand washing facility near the harvesting area (container with soap and water)



- Have good personal hygiene during the harvesting operation (clean PPE)
- Have accessible toilets near the harvesting site
- Be aware of the Good Staff Hygiene Practices

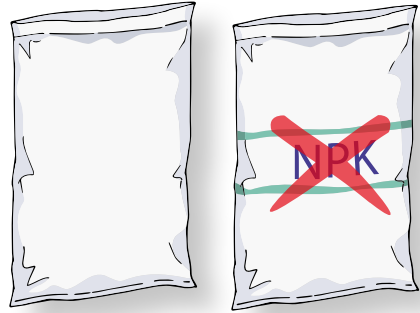


See Brochure 1 - General Principles of Hygiene: Staff hygiene measures



3. EQUIPMENT HYGIENE

- Use only new or recycled bags. When using bags that have contained foodstuffs (flour bags and others), the operator must ensure that they are emptied and washed.
- Do not use equipment that has been used to package chemicals (fertilizers, pesticides, etc.).



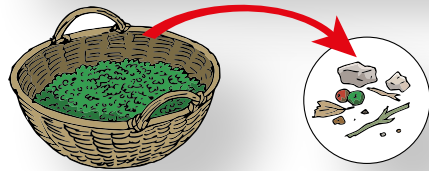
- Do not harvest pitted and rotten berries



- Do not pick fallen berries (red pepper, and green pepper)
- **Picked fallen berries (black pepper and white pepper) should be treated separately from the rest of the crop**



- Remove foreign bodies (bracts, dead leaves, soil, stones, etc.) from the batch of pepper picked from the ground
- Do not place the bags containing pepper in contact with the ground



4. MATURITY OF THE BERRIES ACCORDING TO THE PRODUCT

The operator must:

GREEN PEPPER

- A few weeks after flowering, harvest the pepper bunch by bunch before the corn is well formed at the milky stage (4 to 6 weeks before maturity)



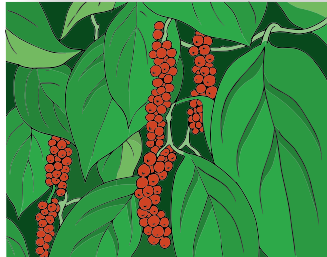
BLACK PEPPER AND WHITE PEPPER

- Harvest the bunches at maturity when one or two berries begin to turn orange or red



RED PEPPER

- Harvest fully ripe, completely red berries



5. LOGGING OF THE HARVESTING OPERATIONS

The operator must log the harvesting operations:

- Operator (code)
- Harvest batch no
- Date
- Code of the plot
- Quantity harvested (Unit: bags, kg, etc.)
- Total quantity (Weight, bags, etc.)
- Stamp of the production manager



See Brochure - Key principles of traceability

See Penja Pepper Good Practice Guide

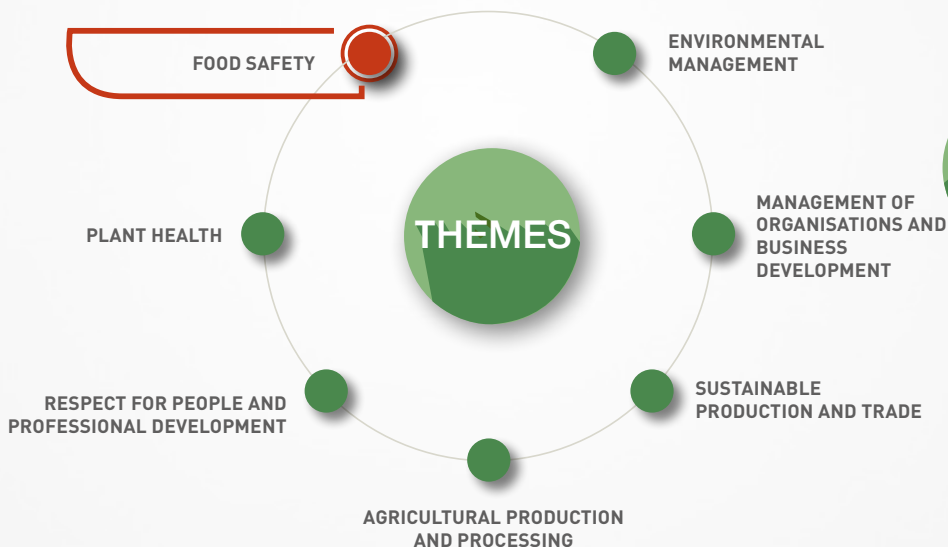
- **FE8: Logging of the harvests**
- **FE19: Logging of training**
- **FE20: Health register**



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PENJA
PEPPER
SECTOR

GOOD PEPPER
PACKAGING AND
STORAGE PRACTICES

GOOD PEPPER
HARVESTING PRACTICES

GOOD PEPPER
RETTING PRACTICES
(WHITE PEPPER)

GOOD PEPPER
BLANCHING PRACTICES
(BLACK PEPPER)

