

DIDACTIC --- BROCHURE

- FOOD SAFETY -

PEPPER BLANCHING BROCHURE (BLACK PEPPER)





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 stakeholders of the Penja pepper sector who are involved in black pepper blanching operations.

This brochure contains messages and instructions on Good Practices to be implemented by the sector's stakeholders, 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 operators, blanching supervisors and quality managers wishing to comply with the Penja Pepper Good Blanching Practices.

This brochure first presents the bad blanching practices which lead to a pepper of bad quality implying peppercorns of different colour (green, orange, black), impurities, long drying times and the presence of moulds.

The second part of the brochure is presented in the form of key messages and illustrations. It focuses on the recommended sanitary and phytosanitary (SPS) systems that operators should follow to obtain good quality black pepper.

The main key messages covered in this brochure are staff hygiene, equipment hygiene, reception, destemming and logging of blanching operations.

To make best use of the brochure, operators 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 when blanching 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, harvesting, blanching, retting, drying, storage, packaging, transport and marketing are also available to further build on the overall SPS good practice recommendations for Penja pepper.

All the manuals 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 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 blanching operations, the pepper may be of poor quality if the recommended sanitary and phytosanitary measures have not been respected by the operators. This results in poorly blanched pepper, a longer drying time and the presence of moulds. This represents a health risk for the consumer.

It is easy for each company to considerably limit the risk by adopting good practices. To this end, operators should implement the good practices recommended in this brochure and thus avoid food safety risks by bringing high quality pepper onto the market.

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

1. Reception
2. Destemming
3. Blanching
4. Logging of blanching operations

BAD BLANCHING PRACTICES

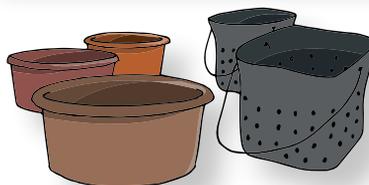
BAD PRACTICES



1. GENERAL HYGIENE OF INFRASTRUCTURE, EQUIPMENT

The operator must be made aware of:

- Good Practices for equipment and facilities
- The availability of blanching drums and perforated plastic basins, pans and containers for draining
- Cleanliness of drums, containers, basins and pans



2. STAFF HYGIENE

The operator must be made aware of the importance of:

- Good staff hygiene practices
- Being in good health



- Washing hands using the water and soap provided
- In the event of a break in activity for personal needs (toilet and food breaks, visits and others), of washing their hands and feet again before doing so



- Do not drink, smoke or eat in the blanching area



- Wear clean, waterproof aprons

The pictograms on Good Hygiene Practices (GHP) must be visible at the entrance to the blanching facility



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



3. RECEPTION OF THE PEPPER

The operator must:

- Check the stage of ripeness of the pepper (bunches with one or two orange or red berries)



4. DESTEMMING

The operator must:

- Ensure that the destemming area is clean (plastic sheeting, cemented area).



- Separate the berries from the bunch by trampling in bags that are not too full



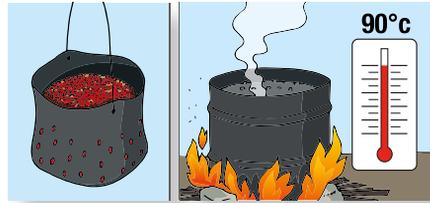
- Remove plant debris from pepper berries to be blanched



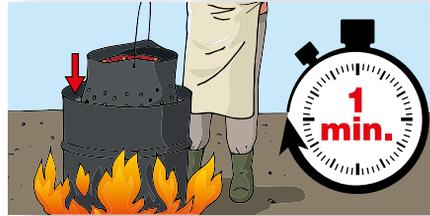
5. STAFF HYGIENE

The operator must:

- Put the amount of pepper in a sieve
- Boil water to at least 90°



- Immerse the fresh pepper, either in bunches or removed from the tips, contained in the sieve in boiling water for 1 minute



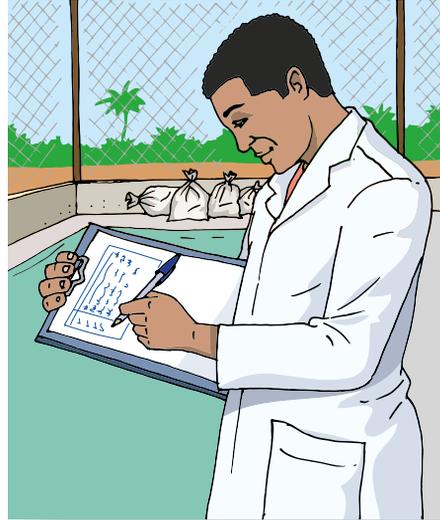
- Drain the pepper in the blanching container
- Spread the pepper on a drying area



6. LOGGING OF BLANCHING OPERATIONS

The operator must log the blanching operations:

- Operator (code)
- Date
- Blanching tank no.
- Quantity treated (kg)
- Product reference (Harvest batch)
- Blanching parameter (Boiling temperature (°C) and Duration of operation (min))
- Blanching batch no.
- Name of the operators
- Stamp of the Blanching Supervisor



See Brochure - Key Principles of Traceability

See Penja Pepper Good Practice Guide

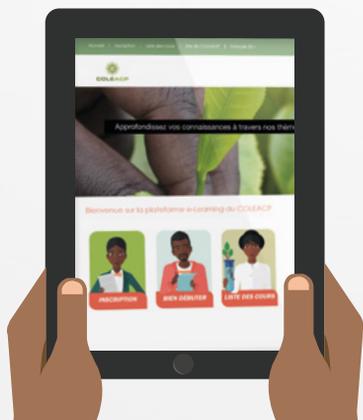
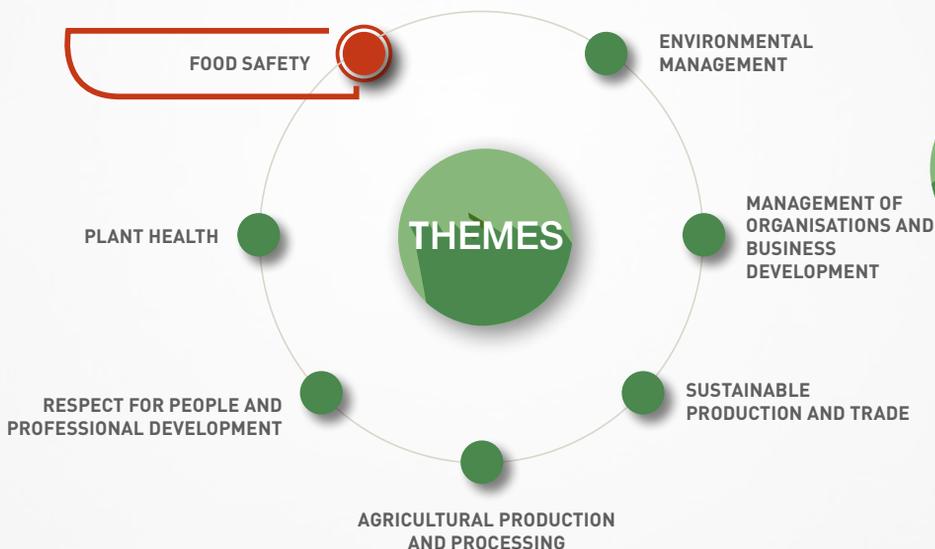
- *FE11: Logging of blanching operations*
- *FE19: Logging of training*
- *FE20: Health register*



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PENJA
PEPPER
SECTOR

GOOD PEPPER
PACKAGING AND
STORAGE PRACTICES

GOOD PEPPER
HARVESTING PRACTICES

GOOD PEPPER
BLANCHING PRACTICES
(BLACK PEPPER)

GOOD PEPPER
RETTING PRACTICES
(WHITE PEPPER)

