

DIDACTIC --- BROCHURE

- FOOD SAFETY -

GOOD PEPPER PACKAGING AND STORAGE PRACTICES





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

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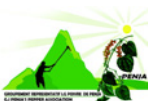
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HOW TO USE THE BROCHURE

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 packaging and storage 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, storekeepers, producers, plant managers and quality managers wishing to comply with the Penja Pepper Good Packaging and Storage Practices.

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

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

The sanitary and phytosanitary (SPS) measures recommended at each stage of the packaging and storage process to avoid contamination of pepper by mycotoxins, 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, control of operations, traceability, labelling, packaging and storage.

To make best use of the brochure, packaging and storage 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 during packaging and storage. 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, processing of white and black pepper, harvesting, transport and marketing are also available to build up 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 storage and packaging, many risks of contamination of pepper can occur due to the presence of impurities, chemical residues and mycotoxins. This represents a health risk for the consumer.

It is easy to limit the risk considerably in terms of packaging and storage.

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 on good pepper packaging and storage practices and more specifically on:

1. The hygiene rules
2. Sorting
3. Packaging
4. Labelling
5. Storage
6. Control of the storage room and pepper quality
7. The logging of the information

PACKAGING OF THE PEPPER

BAD PRACTICES



1. HYGIENE OF PREMISES AND EQUIPMENT

The operator must:

- Check that the packaging room (floor and openings), tables and equipment (weighing machine, scales, sizing machine, vacuum bagger, labelling machine, bag sewing machine, automatic scales) have been cleaned and disinfected
- Check that there is no product other than pepper in the room
- Ensure regular maintenance of appliances and other equipment (blowers, graders)
- Install protective bulbs in the packaging room to prevent glass breakage



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



- Check that toilets are washed and disinfected



See Brochure 2 - General Principles of Hygiene: Hygiene measures for production sites and facilities



2. STAFF HYGIENE

The operator must:

- Wash their hands before starting the packaging operation
- 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
- Protect themselves with a gown, overshoes and cap in the packaging room
- Comply with the instructions indicated on the pictograms:
 - *Presence of pictograms bearing the indications: Do not drink, Do not smoke, Do not eat, Do not use mobile phones*



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



3. PACKAGING

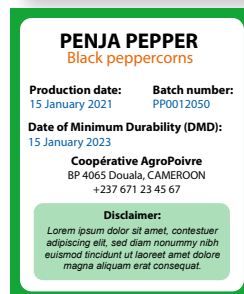
The operator must:

- Manually sort the pepper to remove discoloured, broken or spoiled berries and foreign bodies (stones, debris)
- Pack the pepper in food packaging (metal cans, glass jars, food grade plastic or kraft bags lined with polyethylene film)
- Put the food packaging containing the pepper in clean, undamaged cardboard boxes



Under the Geographical Indication (GI) Penja pepper label, the following information must appear on the label in French or English:

- "Penja Pepper" in any appropriate language, and in a font size that is at least as large as any other wording on the label
- The words "Protected Geographical Indication" must appear next to the name "Penja Pepper" in the same language as "Penja Pepper"
- On the national and international markets, the OAPI logo for Geographical Indications
- On the Cameroonian national and regional market, the logo common to the Geographical Indication "Penja Pepper"



- Product name "Black Pepper" (peppercorn), "White Pepper" or "Green Pepper")
- Production date
- Batch number
- Net weight
- Address of the GI association
- Date of Minimum Durability (DMD)
- Any other wording that is legally necessary (depending on the intended market)

At each step of the packaging, log the following operations:

- Operator (code)
- Packaging date
- Origin / Product ref
- Type of product (white pepper, black pepper, etc.)
- Batch no.
- Quantities processed (kg)
- Quantity of waste
- Name of the operators
- Signature of the person responsible for the packaging



See Brochure - Key principles of traceability

See FE13 Penja Pepper Good Practices Guide - Logging of packaging operations 4



PEPPER STORAGE

BAD PRACTICES



1. STORAGE ROOM CONTROL

The storekeeper must:

- Check that the storage room and pallets are clean
- Ensure that the products are properly arranged and stored on the pallets
- Avoid the presence of animals (rats, lizards, etc.) in the storage room as their droppings may contaminate the product
- Ensure that doors and other openings are secure
- Ensure that the storage room is well lit



2. PRODUCT QUALITY CONTROL

At the entrance to the storage room, the storekeeper must check the moisture content bag by bag to ensure that all bags have a moisture content of no more than 10%.

To do this, they must:

- Probe the three (03) sides of the bag (top, middle and bottom) to determine the moisture content using a moisture meter
- Add up the three results and divide by three (03) to obtain the moisture content of the bag
- If the moisture content is higher than 10%, the pepper in the bag is turned away or re-dried.



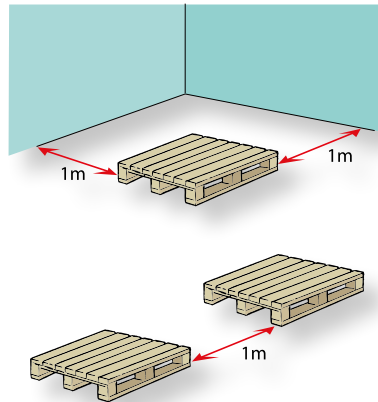
Each week, the storekeeper must:

- Probe 30% of the bags stored on each pallet at random to check the moisture content.

3. STORAGE

The operator must:

- Store the pepper in jute bags or bags that have contained food products.
- Store the bags in clean, well-ventilated storage rooms, on pallets above the floor, keeping them free of moisture
- The distance between the pallets and the wall and between two (02) pallets must be 01 m
- Log the operations related to the storage:
 - Batch N°(Packaging)
 - Storage date
 - Number of packs (Bags) / (Kg)
 - Product humidity rate (%)
 - Storekeeper's stamp



See Brochure - Key principles of traceability

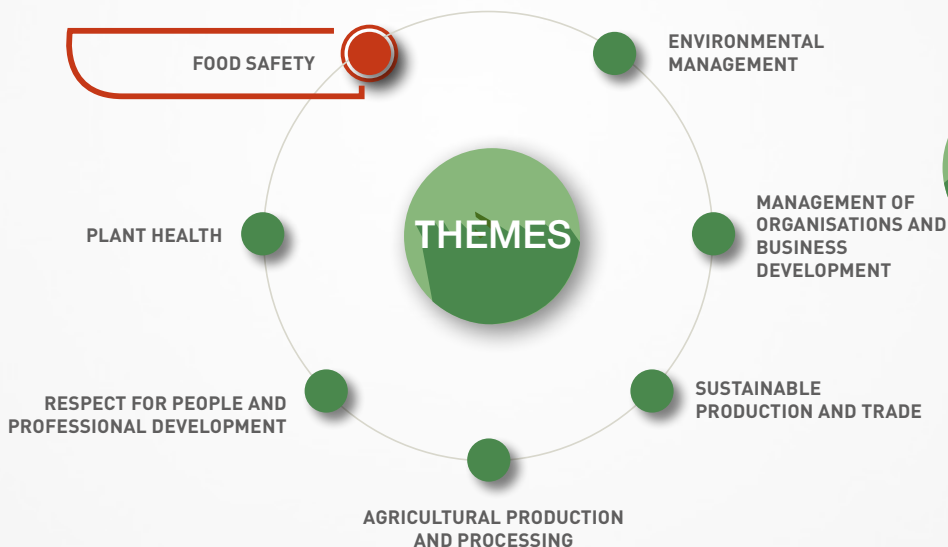
*See FE14 Penja Pepper Good Practice Guide
- Logging of storage operations*



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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)

