

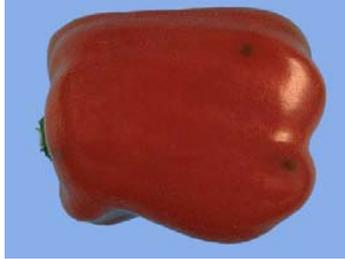
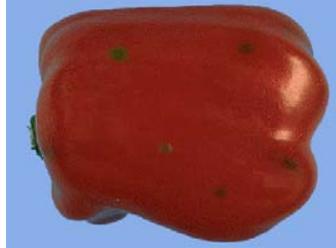
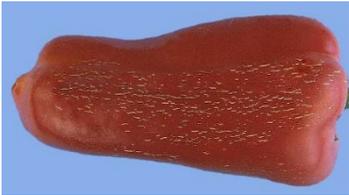


### Sweet peppers – note to interpret the UNECE/EU marketing standard

This note has been agreed internationally to explain some areas of the marketing standard that are not clear. It also gives information about defects that are not in the marketing standard. It does not cover all the requirements, you can read these in the marketing standard on GOV.UK.

Defect	Extra	Class I	Class II	GMS limit*
<b>Blemish (cracking, cold damage, scratching, sunburn)</b>		1cm <sup>2</sup> or less allowed or 2cm or less in length.	2.5cm <sup>2</sup> or less allowed, or 4cm or less in length. Blossom end rot of 1cm <sup>2</sup> or less is allowed if dry and papery, not breaking down.	Any amount allowed if consumption is not affected. Sunburn/ blossom end rot 2.5cm <sup>2</sup> or less allowed.
<b>Bruise</b>	None.	Pressure marks 1cm or less in area allowed and 2cm or less in length. Internally the flesh must not be broken.	Superficial 2.5cm <sup>2</sup> or less allowed, or 4cm or less in length.	More injuries allowed if the flesh is not breaking down.
<b>Calcium excess</b>	None.	Not more than 1/3 of the surface area allowed.	2/3 surface area allowed.	Any amount allowed.
<b>Calyx</b>	Very slight damage allowed.	Stalk may be damaged or split, there must be no damage to the calyx.	50% or less of calyx may be damaged or missing.	Any amount of damage allowed if some calyx is present.
<b>Cleanliness</b>	Slight deposits in the stalk cavity and very slight deposits on body of fruit allowed. Any suspected chemical deposits are Out of Grade.			
<b>Colour</b>	Sweet peppers with colour break are allowed if the colouration is uniform within the package.		Colour does not have to be uniform.	
<b>Pest damage - affecting the flesh</b>		1 very small, shallow area 0.25cm <sup>2</sup> or less allowed.	1 or 2 slightly larger areas, 0.5cm <sup>2</sup> or less allowed - no holes.	Must be almost free from damage affecting the flesh.



Defect	Extra	Class I	Class II	GMS limit*
<b>Pest damage - thrip silvering/ flecking</b>	Very slight allowed.	1/3 of the surface allowed.	2/3 of the surface allowed.	Any amount of surface allowed.
<b>Pitting</b>  <i>(Skin defects)</i>	None.	Not more than 2 'shadowy spots' allowed. 	Not more than 5 spots allowed. The overall appearance must not be affected. 	
<b>Shape</b>	Very slight shape defect allowed.	Must be 'stuffable'.	Any Shape allowed.	
<b>Shrivel</b>	None.	Slight shrivel on the shoulder allowed.	Allowed on 1/3 or less but pepper must remain reasonably firm. Extensive shrivel is out of grade.	Some shrivel on whole fruit is allowed. Severe shrivelled / wizened fruit are not allowed.
<b>Russetting – dry superficial cracks</b>	Very slight superficial amount allowed.	Not more than 1/8 allowed.	Not more than ¼ allowed. 	Any amount allowed.

**SMS Regulated**  
**Not regulated under**  
**SMS or GMS**

Hot tasting varieties, for example, Padron and Peperoncini must be labelled as 'hot' (or similar).  
Chillies.

\*Sweet peppers that do not meet the requirements of the specific marketing standard (SMS) can still be sold for home processing if they meet the sound, fair and marketable requirements of the general marketing standard. They must be labelled 'for home processing', but must not be labelled with an SMS class.