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Item 3(f) of the provisional agenda

Revision of UNECE standards

Revision of UNECE standards – Sweet Peppers *

The following document contains proposed amendments submitted by the delegation of Germany. Delegations are invited to send their comments to the Secretariat by 1 April 2016.

* This document was submitted on the above date due to delayed input from delegations.

UNECE standard FFV-28 concerning the marketing and commercial quality control of sweet peppers

In section I. Definition of Produce, the footnote says that “Some of the sweet pepper varieties [of *Capsicum annuum*] may have a hot taste.”

The German delegation (BLE) is of the view that the varieties having – depending on the growing conditions – a hot taste belong to the commercial types Sivri and Padrón. In no case the standard does cover chili peppers of the species *Capsicum annuum* with a hot taste of at least 900 units on the Scoville-Scale as e.g. Jalapeño.

It is proposed to include the following explanatory note into the electronic version of the UNECE explanatory brochure on the UNECE standard for sweet peppers FFV-28 being the basis for the European Union marketing standard:

“The following varietal or commercial types are covered by the standard e. g. California Wonder, Clovis, Dolma, Carliston, Palermo as well as the occasional hot tasting commercial types Sivri and Padrón. A lot of Sivri or Padrón having hot taste muss be labelled accordingly.”

Note: The producer countries are requested to add their commercial types or varieties expressing eventually a hot taste.
