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**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

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Replacing GB/T 26431-2010

Sweet pepper

甜椒

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Foreword

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part

1. Structure and Drafting Rules of Standardization Documents". Drafting. This document replaces GB/T 26431-2010 "Sweet Pepper". Compared with GB/T 26431-2010, the main differences are structural adjustments and editorial changes. In addition, the main technological changes are as follows:

---The scope has been changed (see Chapter 1, Chapter 1 of the 2010 edition);

---The specification division has been changed (see Chapter 4, Chapter 3 of the 2010 edition);

---The requirement for "hygiene indicators" has been removed (see

5.4.2 in the 2010 version). Please note that some content in this document may involve patents. The issuing organization of this document assumes no responsibility for identifying patents. This document was proposed by the Ministry of Agriculture and Rural Affairs of the People's Republic of China. This document is under the jurisdiction of the National Vegetable Standardization Technical Committee (SAC/TC467). The main drafting units of this document are: Institute of Vegetables and Flowers, Chinese Academy of Agricultural

Sciences; Harbin Academy of Agricultural Sciences; and Chongqing Academy of Agricultural Sciences. Sanming Academy of Agricultural Sciences The main drafters of this document are. Xu Xiaomin, Fan Shaozhu, Xu Donghui, Liu Guangyang, Fan Yongyang, Wu Lidong, Zhang Yanguo, Chen Ge, Chen Jing, and Xu Xiaobo. The release history of this document and the document it replaces is as follows:

---First published in.2010 as GB/T 26431-2010;

---This is the first revision. Bell pepper

1 Scope

GB/T 26431-2026 is the Chinese national standard covering sweet peppers graded for market - the size and shape, the colour and its uniformity, the firmness and wall thickness, and the defects and their tolerances. It replaces GB/T 26431-2010 and has been in force since 1 September 2026. It was issued on 27 February 2026 and has been in force since 1 September 2026, replacing GB/T 26431-2010. The document is under the responsibility of the Ministry of Agriculture and Rural Affairs. This page is published from the official record of the 2026 edition; the clause text of a standard this recent is not yet in circulation, and the figures, limits and tables it contains are those of the document itself, delivered in full with the English translation.

This document specifies the requirements, inspection rules, labeling, packaging, transportation, and storage of sweet peppers (*Capsicum annuum* L.), describing... The corresponding experimental methods were developed. This document applies to fresh conical and lantern-shaped bell peppers, but not to bell peppers intended for processing.

4.1 Level

4.1.1 Basic Requirements The following conditions must be met.

---Free of impurities;

---No external moisture;

---Free from insects and damage caused by pests and diseases;

---No mechanical damage;

4.1.2 Classification of Levels It is divided into three grades. Special Grade, Grade 1, and Grade

2. Each grade should conform to the provisions in Table 1.

4.1.3 Permissible Error Range By quality or number.

a) For the Special Grade, up to 5% of the products may not meet the requirements of this grade, but they must meet the requirements of Grade 1;

b) Level 1 allows 10% of products to fail to meet the requirements of this level, but they must meet the requirements of Level 2;

c) Level 2 allows 10% of products to fail to meet the requirements of this level, but they should meet the basic requirements.

4.2 Specifications

4.2.1 Specification Classification Bell peppers are categorized into three sizes-large, medium, and small-based on their shape, measured by diameter or length. This categorization should conform to the specifications in Table 2. According to the regulations.

4.2.2 Permissible Error Range By quality or number.

a) For large-scale products, up to 5% of the products may not meet the requirements of the same specification;

b) For medium-sized products, 10% of the products are allowed to be non-compliant with the requirements of the same specification;

c) For smaller specifications, up to 10% of the products may not meet the requirements of the same specification.

4.3 Net Content See the "Measures for the Supervision and Administration of the Measurement of Quantitatively Packaged Commodities".

5 Test Methods

5.1 Sensory organs Take a 3kg sample representative of the bulk goods. The sample should be evaluated for fruit shape, color, cleanliness, freshness, rot, scorching, chilling injury, freezing injury, scars, and mechanical damage. Visual inspection is used for testing. Odors are detected by smell. Samples should be taken from fruits showing obvious symptoms of pests or diseases, or from fruits with subtle but suspected symptoms. If internal symptoms are found when dissecting and examining the samples with a scalpel, the number of samples to be examined should be increased.

5.2 Length Take a 3kg sample that is representative of the batch of goods. Measure the distance from the top to the shoulder of the conical fruit using a ruler with an accuracy of 0.1cm.

5.3 Transverse Diameter Take a 3kg sample that is representative of the batch of goods. Measure the diameter of the widest part of the lantern-shaped fruit using calipers with an accuracy of 0.1cm.

5.4 Net Content Implement according to JJF1070.

6.1 Inspection Classification

6.1.1 Type Testing Type testing is a comprehensive evaluation of a product, that is, testing against all the requirements specified in this document. Product type testing should be conducted if any of the following conditions exist. Type testing.

- a) Where the relevant national industry regulatory authority requires type testing, or where the contract stipulates that type testing is required;
- b) The results of the two sampling inspections differed significantly;
- c) Significant changes in the production environment due to human or natural factors.

6.1.2 Delivery Inspection Before each batch of products is delivered, a delivery inspection should be conducted. The delivery inspection includes checking the grade, specifications, packaging, labeling, and net content. The product must pass the inspection. Delivery is only permitted after a certificate of conformity is attached.

6.2 Batch Rules Products of the same variety, from the same place of origin, and harvested at the same time are considered as one inspection batch.

6.3 Sampling

6.3.1 The sampling quantity shall comply with the provisions of Table 3.

6.3.2 The items filled in on the inspection (sampling) form should match the actual goods. Any discrepancies, unclear varieties or grades, or damaged packaging containers will be dealt with accordingly. After being sorted by the producer or distributor, samples are resampled.

6.4 Judgment Rules

6.4.1 Scope Limitation The permissible error for each batch of inspected samples that does not meet the grade and specification requirements is calculated based on the average value of the inspected units, and its value should not exceed [the specified value]. Exceeding the prescribed limits, and the permissible error value of any inspected unit should not exceed twice the prescribed value. If the above provisions are exceeded, the unit will be downgraded or reclassified. External product handling.

6.4.2 Re-inspection For any batch of products that fail to meet the standards in terms of grade, specifications, packaging, labeling, or net content, the production unit is allowed to make rectifications and apply for a re-inspection once.

7. Markings The packaging should have clear labeling, including. product name, grade, specifications, place of origin, manufacturer and detailed address, net content, and... Harvesting and packaging dates, and the product's standard number (optional). The labeling must be legible, standardized, and complete.