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**Sweet pepper. Guide to refrigerated storage and transport
(English Translation)**

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Foreword

This standard was drafted in accordance with the rules given in GB/T 1.1-2009.

This standard uses the translation method equivalent to ISO 6659:1981 "Chocolate Sterilization and Transportation Guide" (English version), its technical content and text this structure is consistent with ISO 6659:1981.

This standard makes the following editorial changes.

- Deleted the preface and introduction of the ISO 6659:1981 standard;
- Replace "this International Standard" with "this standard";
- The punctuation has been modified.

This standard is proposed and managed by the Ministry of Commerce of the People's Republic of China.

This standard was drafted. Ministry of Commerce, Circulation Industry Promotion Center, Xiamen Geling Biotechnology Co., Ltd., Renmin University of China, Agriculture and Rural Development Institute, China Food Hengxin (Beijing) Quality Certification Center Co., Ltd., Shenzhen United Vertical and Horizontal International Freight Forwarding Company.

1 Scope

This standard gives the storage method of freshly eaten sweet pepper (*Capsicum annuum* L.) during short-term storage, cold storage and refrigerated transport.

This standard does not apply to processing sweet peppers. See Appendix A for the limitations of the application of this standard.

2.1 General

Sweet peppers should be harvested in cool, dry weather. Ripe sweet peppers should be harvested, that is, the fruit shape and development state of the variety should be Normal color. Sweet peppers at physiological maturity (red) can also be harvested.

2.2 Quality requirements

The harvested sweet peppers should be selected and graded immediately. The sweet pepper used for storage should be intact, clean, full, well developed and dry.

There are no unhealed injuries and damage caused by frost (frozen wounds) and sun exposure.

2.3 Storage

Sweet peppers should be stored as soon as possible after selection and grading. The sweet pepper should be placed in the shade for a few hours before storage.

Sweet peppers should be graded according to quality and size. Only the same variety or the same brand or the same grade and size of sweet pepper can be placed in the same package.

It should be handled gently when packing to ensure that the surface of the sweet pepper is not damaged by crushing.

Good air circulation should be ensured when the package is placed.

3.1 Temperature

The chilled temperatures of the Romanian and Hungarian varieties of sweet peppers are given in Appendix B and Appendix C, respectively. Other varieties of sweet pepper, green pepper should be 7 ° C ~ Store at 8 ° C, red pepper should be stored at 4 ° C ~ 6 ° C.

Note: Sweet pepper fruit is very sensitive to low temperature, too cold may cause cold damage.

3.2 Relative humidity

Relative humidity is an important indicator to keep the sweet pepper fruit full.

The relative humidity should be 90% to 95%.

If the relative humidity is lower than 90%, the polyethylene film can be covered on the outside of the package to keep the sweet pepper fruit full, and the film can be uncovered for 1h~2h every day.

Ensure air circulation.

3.3 Air circulation

The ventilation system in the refrigerator should be able to maintain uniform temperature and humidity.