



BRUNEI DARUSSALAM STANDARD PBD 36:2017
PIAWAI BRUNEI DARUSSALAM

BRUNEI STANDARD FOR CHILLI PEPPERS

NATIONAL STANDARDS COUNCIL
BRUNEI DARUSSALAM

Published by
National Standards Centre

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The Brunei Darussalam Standards are subject to periodical review according to the current needs of the local industries and to keep abreast of progress in the industries concerned. Suggestions of amendments will be recorded and in due course brought to the notice of the committees concerned.

Disclaimer:

- 1) Piawai Brunei Darussalam are subject to periodic review with references to technological changes and new developments. Any changes made hereafter are documented through the issue of either amendments or revisions.*
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Amendments issued since publication

Amd No.	Date of issue	Text affected

Brief Intro on National Standards Council

Formed in 2009, the Council is envisioned to act as the body responsible for strengthening and monitoring standards and conformance in Brunei Darussalam. Its members encompass multiple agencies across the government, industry and consumer interests and are envisaged to provide policy direction that will firm up national initiatives to create and stimulate sustainable economic growth. In this endeavor, factors such as the creation and promotion of awareness on consumer safety and interests will also form part of the main scope of the council.

The work of the council is facilitated by the National Standards Centre (NSC), under the Ministry of Energy, Manpower and Industry. With the main role of strengthening the capacity and sustainability of the national standards infrastructure, the NSC has been instructed to act as a body that provides a platform to complement the formation of the Council.

On matters pertaining to the development of national standards i.e. Piawai Brunei Darussalam (PBD), the management of activities are monitored through the formation of National Standards Committees. Clustered based on the scope of its industry, the work of developing PBD stands guided by international practice with the involvement of multiple agencies across the government, industry and public as a whole.

Further Information on Piawai Brunei Darussalam, Please Contact:

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Committee Representation

The Technical Committee on Agricultural Crops was entrusted by the Department of Agriculture and Agrifood, Ministry of Primary Resources and Tourism for the preparation of this Brunei Darussalam Standard. The members of the Technical Committee are as follows:-

Name	Organisation
Chairman : Fuziah binti Haji Hamdan	Department of Agriculture and Agrifood
Deputy Chairman : Takiyaudin bin Haji Mohamad	Department of Agriculture and Agrifood
Secretariat : Khairunnisa binti Haji Omar Ali : Siti Sundussiah binti Haji Abdullah Sani	Department of Agriculture and Agrifood
Members : Normah binti Tuah : Noor Azri bin Haji Mohammad Noor : Jormasita binti Jormasie : Siti Amaniah binti Haji Awang Besar : Nurul Ehra Hayati binti Haji Mohammad Hussin : Mohammad Fa'aid bin Haji Mohammad Kasim : Hajah Rokiah binti Haji Mohd Zain : Hajah Jamilah binti Haji Abidin : Hajah Sarimah binti Haji Metussin	Department of Agriculture and Agrifood
: Lau How Teck : Haji Abd Halim bin Haji Saim	Hua Ho Agricultural Farm
: Haji Zainal bin Haji Safar	Zainal Agricultural Farm
: Haji Hassan bin Haji Hasbi	Hasmit Enterprise

ACKNOWLEDGEMENT

This publication was developed by the Technical Committee for Agricultural Crops under Department of Agriculture and Agrifood, Ministry of Primary Resources and Tourism.

This document is a direct adoption from the ASEAN Standards for Horticultural Produce and Other Food Crops which was prepared by Taskforce on the ASEAN Standards for Horticultural Produce and Other Food Crops involving representatives from all ASEAN member countries.

Foreword

This publication is a result of dedication and commitment from the Technical Committee of Agricultural Crops (TCAC) which comprised of officers and specialists from various backgrounds under the Department of Agriculture and Agrifood, Ministry of Primary Resources and Tourism. Inputs from various stakeholders in the agricultural communities were also paramount in molding the content of this standard.

The development of the Brunei National Standard on Agricultural Crops is adopted from the ASEAN Standards for Horticultural Produce and Other Food Crops and also the International Codex Standard for Rice (CODEX STAN 198-1995).

Brunei National Standard on Agricultural Crops aims to cater agricultural communities in the country with an instrument that will maintain and improve the quality of agricultural produce in particular rice, vegetables and fruits. It is fundamentally designed to set a standard for on-farm production activities that will assure the quality and enhance the competitiveness of agricultural produce from this country, in both domestic and export markets. The standard is pivotal in supporting the Ministry's strategic planning which emphasizes four key elements; growth, productivity, export and sustainability. Ultimately, the development of this standard is also in-line with and in support of ASEAN Economic Community's (AEC) effort on the promotion of single market through facilitating intra and extra ASEAN trade, quality assurance and ensuring safety standard of farm produce.

This standard encompasses various on-farm production activities which include the definition of produce, quality, sizing, tolerances, presentation, marking or labelling, contaminants, hygiene, and sampling and analysis techniques. It is important to note that, this standard only covers commercial varieties of crops which are to be supplied fresh and ready to be consumed. Agricultural produce for industrial processing are generally excluded. In this edition, the focus of the standard will be placed upon chilli, guava, papaya and durian.

This standard may also serve as a general reference and guidance for importer, exporter, agricultural extensions, farming communities, academic researchers, policy makers and also general public who are involved in agriculture activities.

BRUNEI STANDARD FOR CHILLI PEPPERS

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of chilli peppers grown from *Capsicum annum* L¹. and *C. frutescens* L. of the *Solanaceae* family, to be supplied fresh to the consumer. Chilli peppers for industrial processing are excluded.

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

In all classes, subject to the special provisions for each class and the tolerances allowed, the chilli peppers must be:

- whole, the stalk should be intact;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- firm and fresh;
- practically free of pests, diseases and damage caused by them affecting the general appearance of the produce;
- practically free of external moisture excluding condensation following removal from cold storage;
- practically free of any visible foreign matter, odour and taste; and
- practically free of damage caused by low and/or high temperature.

2.1.1 The chilli pepper should be harvested and have reached an appropriate degree of development in accordance with the characteristics proper to the variety and the area in which they are grown.

The development and condition of the chilli pepper must be such as to enable them:

- to withstand transport and handling; and
- to arrive in satisfactory condition at the place of destination.

2.2 CLASSIFICATION

Chilli peppers are classified in three classes defined below:

2.2.1 "Extra" Class

Chilli pepper in this class must be of superior quality. It must be characteristic of the variety and/or commercial type. It must be practically free of defects provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. Slight defects on the surface of the fruit may be allowed for as long as it does not exceed 2% of the total surface area of the fruit.

¹ Excluding *Capsicum annum* L. var. *grossum*