



**United States Department of Agriculture
Agricultural Marketing Service, Science and Technology
Pesticide Data Program
Commodity Fact Sheet
(Revised 11/7/03)**



- **PRODUCT:** Sweet Bell Peppers (PP)
- **ACCEPTABLE PRODUCTS:** Sweet Bell Peppers.
- **UNACCEPTABLE PRODUCTS:** Chili peppers which include anaheim, fresno chili, habanero, jalapeno, pepperoni, poblano, serrano, scotch bonet, banana peppers, yellow wax, caribe, hungarian wax, anaheim red chili, ancho, chili de arbola, chili ristras, etc.
- **AVAILABILITY:** Year round.
- **SAMPLE SIZE:** 5 lbs.
- **PACKAGING AND SHIPPING:** Sweet bell peppers should be packaged with sufficient coolant materials to ensure samples arrive in the laboratory in acceptable condition. Desired transit temperature: 45° F to 55° F (7 to 13°C). Desired relative humidity: 90 to 95%. Highest freezing point: 30.7° F (-0.7° C).
- **ETHYLENE PRODUCER/SENSITIVE:** Yes. Sweet bell peppers should not be packaged and shipped in the same box with other ethylene producing/sensitive commodities.

This fact sheet is to be used in conjunction with all applicable PDP Standard Operating Procedures <http://www.ams.usda.gov/science/pdp/SOPs.htm>

