

Peppers, Bell

FRESH

Sizes

Small
Medium
Large
Extra large/Jumbo

Grades

U.S. Fancy: Minimum diameter 3-inch,
minimum length 3 1/2-inch

U.S. No. 1: Minimum diameter 2 1/2-inch,
minimum length 2 1/2-inch

U.S. No. 2: No size requirement

Popular Varieties

Burlington
California Wonder
Chinese Giant
Early Cal-Wonder
Harris Early Giant
Neopolitan
Yolo Wonder

How Packed

15 to 35 lb bushel cartons or crates

In Season

- Available year-round
- Peak season: May to August

Purchasing Tips

- Bell peppers mature to various colors (red, yellow, purple), depending on variety; most are sold green. Some varieties are yellow at both immature and mature stage.
- Sugar content increases with maturity; red and yellow peppers are sweeter than green peppers.
- U.S. No. 1 grade preferred for institutional food service.

Receiving

- Inspect for quality. Peppers should be well formed, firm, glossy; rich green, red or yellow color; free from blemish or decay.
- Reject if pale or dull, have soft or mushy spots, or are decayed around stems.

Storing

- Store in coolest part of storeroom or warmest part of refrigerator. Risk of chill damage if stored at a temperature that is too cold – 45-50°F/7-10°C, 85-95% relative humidity.
- Typical shelf life is 8 to 10 days.
- Store away from ethylene producing fruits such as apples, bananas, pears.
- Store away from foods that absorb odors.

Preparation Tips

Wash quickly before serving; do not soak.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.3270 to 51.3273

Sample Description

PEPPERS, BELL, FRESH: to be packed to U.S. No. 1 Grade standard; medium size; green color; 25 lb.

