BioBoost
Accelerating biobased horticulture

Jam made from pointed sweet bell pepper by-products

Crop	Sweet pepper (pointed) *Capsicum annuum L.*
Croppart	Fruit
Application area	Food & feed
Status	Development stage
Public availability	Public

Description

ILVO used class 2 discarded pointed sweet bell peppers to create value added preparations. Using class 2 pointed sweet bell peppers doesn’t influence the taste and colour of the final processed product. Sweet pepper jams and jellies were created to valorise the class 2 discards for the local market without passing through the large retailers.

The pointed sweet bell peppers that we used to create value added preparations were second class (class 2) discards. In terms of general quality and taste, these by-products are virtually identical to the first class selected pointed sweet bell peppers for the fresh market. However, the class 2 pointed sweet bell peppers didn’t make it through the final sorting and visual quality checks prior to sale for the fresh market. They were discarded mainly because of superficial damage to the skin (abrasions, dents, spot and bruises), or an atypical shape (folded, wrinkled,…) that would make them less attractive to the mainstream customer.

These are subjective quality control parameters that don’t influence the final taste and colour of the final product once the peppers are being processed, and thus several applications for discarded pointed sweet bell peppers were applied to create sweet pepper jams and jellies to give added value to the discards for the local market without passing through the large retailers (preferably short chain applications, directly from producer to costumer).

Examples of end products

Red pointed sweet bell pepper jam

Ingredients: Red Pointed sweet bell pepper, refined sugar, Imperial Pec Plus . Recipe: ✓ Mix the cleaned red pointed sweet bell pepper with a mixer (thermomix) ✓ Add sugar ✓ Gently boil the mixture of peppers and sugar for ± 20 minutes ✓ Add Pec Plus and let it boil for about 2 minutes ✓ The jam is ready for use after cooling down

Yellow pointed sweet bell pepper jam

Ingredients: Yellow Pointed sweet bell pepper, refined sugar, Imperial Pec Plus. Recipe: ✓ Mix the cleaned yellow pointed sweet bell pepper with a mixer (thermomix) ✓ Add sugar ✓ Gently boil the mixture of peppers and sugar for ± 20 minutes ✓ Add Pec Plus and let it boil for about 2 minutes ✓ The jam is ready for use after cooling down