



PRODUCT SPECIFICATION

BLACK PEPPERCORNS (TGEB), STEAM TREATED, ORGANIC

Piper nigrum

PRODUCT CODE: FWBP004

ORIGIN: INDIA

PRODUCT DESCRIPTION:

- Pepper (*Piper nigrum*) is the fruit or berry of a tropical, perennial climbing vine that grows about 6-7 M and is of the genus *Piper nigrum*, L. The fruit is known as Pepper Corn when dried.
- Black Pepper, whole spherical corns with wrinkles, is the dried berry and is used as a spice and seasoning.
- Product is organically produced and processed according to current Good Manufacturing Practices, HACCP norms and regulations EEC 834/2007 & NOP.
- Product is naturally fumigated through EcO₂ processing technique.
- Product is steam sterilized.

INGREDIENT STATEMENT: 100% Organic, certified for NPOP, NOP & EEC 834/2007 standards

PRODUCT CHARACTERISTICS:

PHYSICAL PARAMETERS	SPECIFICATIONS	CHEMICAL PARAMETERS	SPECIFICATIONS
Dimensions	95% on 4.25mm	Moisture	12 % max
Aroma	Aromatic	Ash Content	7 % max
Taste	Hot, biting and pungent	Acid Insoluble Ash	1.5 % max
Colour	Brown to black	Testing shall be with reference to the methods prescribed in the manuals of ASTA, AOAC, BAM and Suminter.	
Whole Insects, Dead	As per ASTA cleanliness specifications.		
Mammalian Excreta			
Other Excreta			
Mould/Insect Defiles			
Extraneous Matter			

MICROBIOLOGY PARAMETERS	SPECIFICATIONS
Total Plate Count (cfu/gm)	< 2 × 10 ⁵
Salmonella (in 25gms)	Absent
*Yeast and Mould (cfu/gm)	< 10 ³
Coliforms (cfu/gm)	< 10 ²
E.Coli (cfu/gm)	< 10

Microbiology specifications can be customized as per requirements.

OTHERS:

Pesticides : Absent, complying to requirements for pesticide residue levels of German Association for Organic Production and Trade (BNN – Herstellung Und Handel)

***Aflatoxin** : As per the regulations of destination country.

***GMO** : Free from GMO

***Allergens** : Free from Allergens

Other mandatory requirements will be in compliance to the respective regulations of destination country.

PACKING:

20-25 Kgs PP Kraft Bags with heat sealed inner poly liner as Suminter standard.

Other options can be suggested.

SHELF – LIFE: 24 months, under proper storage conditions.

*These tests are performed when required.

F:QS:01 Approved By : AGM (QA)	Issue No. 3	Page No. : 1 1 Issue Date : 1 st November 2012
--------------------------------	-------------	--