



## PRODUCT SPECIFICATION

### GREEN PEPPERCORNS, ORGANIC *Piper nigrum*

**PRODUCT CODE:** FWGP001

**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.
- Green Pepper, whole spherical corns with wrinkles, are the fresh young green pepper berries picked and then either air- or freeze-dried to preserve the color.
- 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  $CO_2$  processing technique.

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

**PRODUCT CHARACTERISTICS:**

PHYSICAL PARAMETERS	SPECIFICATIONS	CHEMICAL PARAMETERS	SPECIFICATIONS
Dimensions	Whole	Moisture	12 % max
Aroma	Aromatic	Ash Content	7 % max
Colour	Green to Light Green	Acid Insoluble Ash	1.5 % max
Taste	Slightly Pungent	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
Salmonella (in 25gms)	Absent
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.

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