



PRODUCT SPECIFICATION

WHITE PEPPER GROUND, STEAM TREATED, ORGANIC

Piper nigrum

PRODUCT CODE: FGWP002

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.
- White Pepper Powder, is the ground dried berry obtained by removing the dark skin of black pepper 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	10 % max on 0.5mm	Moisture	14 % max
Aroma	Aromatic	Ash Content	7 % max
Taste	Hot, biting and pungent	Acid Insoluble Ash	1.5 % max
Colour	Brownish white	Testing shall be with reference to the methods prescribed in the manuals of ASTA, AOAC, BAM and Suminter.	
Extraneous Matter	As per ASTA cleanliness specification		

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.

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