

	PRODUCT SPECIFICATION	
	PRODUCT NAME WHITE PEPPER POWDER	

1) GENERAL DESCRIPTION

Product	<i>Piper nigrum L.</i>
Origin	Sri Lanka

2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	1238,46 kJ – 296 Kcal
Carbohydrates	68,61 g
Proteins	10,40 g
Fats	2,12 g
<ul style="list-style-type: none"> • Monounsaturated fats 	0,79 g
<ul style="list-style-type: none"> • Polyunsaturated fats 	0,62 g
<ul style="list-style-type: none"> • Saturated fats 	0,63 g
Minerals	0,62 g
Sodium	5 mg
Dietary fibre	26,2 g

3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	White pepper powder of <0,8 mm diameter unvarying
Smell	Aromatic, spicy and piquant aroma
Taste	Spicy, piquant taste
Volatile Oil	1%
Humidity	<12%
Ash	<2,5%
Insoluble acid in ash	<0,3%
Coarse fibre	<5%
Foreign material	<2%

4) MICROBIOLOGICAL PARAMETERS

Total viable count	< 1.0 x 10 ⁴ cfu/g
Yeast	< 1.0 x 10 ² cfu/g
Mould	< 1.0 x 10 ² cfu/g
Bacillus cereus	< 1.0 x 10 ² cfu/g
Salmonella	Negative/375g
Escherichia coli	< 1.0 x 10 ¹ cfu/g

5) BIOLOGICAL PARAMETERS

GMO	Absent
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6) CERTIFICATIONS

Organic Agriculture	Yes
NOP	Yes
Bio Suisse	
JAS	
Kosher	
BRC	

7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

8) PACKAGING AND SHELF LIFE

Packaging	Jar in PET with caps in PET, Multi layers bags or boxes
Net weight	500 g, 20 kg, 25 kg
Shelf -life	Best before date within 48 months from the production

9) SAFETY MEASURES

CAS registry number	94-62-2 Empirical formula: C ₁₇ H ₁₉ NO ₃
Safety data sheet provided	Yes
Legislation reference	Reg. CE 1272/2008
Active ingredient	Piperine
Hazard statements	H315 H319 H335
Prevention precautionary statements	P261 P305+P351+P338

10) REFERENCE LEGISLATION

- Regulation (EC) No. 834/2007 "Production and labelling of organic products"
- Regulation (EC) No. 852/2004 "Hygiene of food products"
- Regulation (EC) No. 1169/2011 "Provision of food information to consumers"
- Regulation (EC) No. 1935/2004 "Food Contact Materials"
- Regulation (EC) No. 1881/2006 "Maximum levels of certain contaminants in food products"

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11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley, oat, spelt, khorasan and derived products	NO	NO	YES	NO
Shellfish and derived products	NO	NO	NO	NO
Molluscs and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	YES	NO
Lupin and derived products	NO	NO	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (<i>Amigdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecan nuts [<i>Carya illinoesis (Wangenh) K.Koch</i>], Brasile nuts (<i>Bertollethia excelsia</i>), pistachio (<i>Pistacia vera</i>), Macadamia nuts (<i>Macadamia ternifolia</i>) and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO ₂	NO	NO	NO	NO

Editing	Control	Approval	Last revision
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