

## DATA SPECIFICATIONS

spices

# Pepper black ground HT

# 14000

## Spice



### Product description

The pepper black ground is germ-reduced and has a grain size of 400 - 500 micron. The pepper fruit are harvested with appropriate maturity and then dried until reaching the black color.

### Application

Individual taste

### Packing Details, Shelf-life and storage

25kg net weight in paper bag, with PE-Inlay, hermetically sealed or folded and sewn; on pallets; 24 months from date of manufacture; Keep dry at room temperature.

### Sensoric

Dark grey powder, aromatic pungent taste

### Country of Origin

Vietnam, Brazil, Ecuador.



### MICROBIOLOGICAL STANDARDS

Bacillus cereus	< 1.000 KBE/g
E.Coli	< 1.000 KBE/g
Sulfite- reducing clostridia	< 1.000 KBE/g
Moulds and Yeasts	< 10.000 KBE/g
Salmonella	absent in 25g
Total Plate count	< 300.000 KBE/g

### PHYSICAL AND CHEMICAL STANDARDS

Ash	max. 8%
Acid insoluble Ash	max. 2%
Moisture	max. 12%
Volatile Oil	min. 0,5 ml/100g
Piperin	min. 2,5%

### INFORMATION ON RAW MATERIALS AND PRODUCTION PROCESS

Raw materials are not irradiated or subjected to labelling according to regulation (EC) 1829/2003 and (EC) 1830/2003 concerning the approval, labelling and traceability on genetically modified food and feed. Natural products are subjected to qualitative fluctuations due to weather, harvest and cultivation. Slight deviations of colour, odour, size, shape, texture and appearance can not be excluded completely and are no basis for complaints.

### NUTRITIONAL FACTS G/100G

Energy value	308 kcal/1296 KJ
Carbohydrates	52g
sugar	49g
Protein	11g
Fat	3 g
Saturated fatty acids	0,9g
Salt	0,1 g

### LIST OF ALLERGEN

Allergen	According to recipe included		In traces possible (cross-contamination)	
	no	yes	no	yes
cereals (gluten)	x			x
crustaceans	x		x	
egg	x			x
fish	x		x	
peanut	x		x	
soya	x			x
milk	x			x
nuts	x			x
celery	x			x
mustard	x			x
sesame	x			x
sulphur dioxide & sulphate	x		x	
lupin	x		x	
molluscs	x		x	

### Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

**The specification is valid until revoked and replaced all previous issues.**