

## DATA SPECIFICATIONS

spices

# Pepper white ground

# 14001

## Spice



### Product description

The pepper white ground is germ-reduced has a grain size of 400 - 500 micron.

### 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 the manufacture; Store in a dry and room temperature place.

### Sensory

White grey powder, aromatic pungent taste

### Country of Origin

Vietnam



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### 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 %

### 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	1375 kJ / 325 kcal
Carbohydrates	64,3 g
sugar	61,1 g
Protein	10,4 g
Fat	2,1 g
Saturated fatty acids	0,5 g
Salt	0,03 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.**