



PRODUCT SPECIFICATION

Product Identification

Product	:	Whole Black Pepper ASTA
Ingredient	:	Black Pepper, Dried, Fruit of tropical vine of the family Piperaceae (Piper Nigrum L)
Issue Date	:	23-May-18 URN:
Sample Code	:	Customer Ref : -
Treatment	:	Steam Sterilization (HTST) Version: 01

Physical Characteristics	Target	Unit	Method
Foreign matter	: 0.0	% w/w, max	ASTA 14.0
Aroma	:	Sharp, Penetrating, Pungent	

Chemical Characteristics	Target	Unit	Method
Moisture	: 10.8	% v/w, max	ASTA 2.0
Volatile oil	: 2.0	% v/w, min	ASTA 5.0
Aw	: 0.61	max	ASTA 6.0
Non Volative oil	: 7.0	% v/w, min	ASTA 11.0
Piperine	: 5.0	% w/w, min	ASTA 12.1
AIA	: 1.5	% w/w, max	ASTA 4.0
Total Ash	: 6.0	% w/w, max	ASTA 3.0
Ochratoxin A	: 15.0	ppb, max	AOAC 2007 (2000.03)
Aflatoxin B1	: 5.0	ppb, max	ASTA 24.2
Aflatoxin Total (B1, B2, G1, G2)	: 10.0	ppb, max	ASTA 24.2

Microbiological Characteristics	Target	Unit	Method
TPC	: 50,000	cfu/g, max	FDA BAM
Salmonella	: Negative	cfu/375g	FDA BAM
E. coli	: Negative	cfu/g	FDA BAM
Staph. aureus	: 100	cfu/g, max	FDA BAM
Coliforms	: 50	cfu/g, max	FDA BAM
Yeast & Mold	: 100	cfu/g, max	FDA BAM
Bac. cereus	: 100	cfu/g, max	FDA BAM

Packing

50 Lbs, Packing

1. PE/PET bags (thick) – heat sealed and covered with Kraft Paper Bags.
2. PE/PA bags (thick) – heat sealed and covered with Corrugated Carton Boxes (5 Ply)

Health and Safety

The product is manufactured, packaged, stored and shipped in accordance with HACCP - GMP.

The product is considered 'KOSHER' under the criteria established by the Union of Orthodox Jewish Congregations of America.

The product is free from GMO and Purposeful Irradiation.

The product is free of Allergens.

Storage and Shelf-Life

Storage Recommendation: Product should be stored in cool and dry place with temperature not exceeding 80 F

Shelf Life: 2 Years (24 Months)

Abbreviations

v/w: volume/weight	w/w: weight/weight	
ppb: parts per billion	AIA: Acid Insoluble Ash	HACCP: Hazard Analysis and Critical Control Points
cfu/g: colony forming units / gram		

