



## PRODUCT SPECIFICATION

### **BLACK PEPPER** CRACKED US#10 STEAM STERILIZED

- A. Name of Product Black Pepper Cracked US#10 Steam Sterilized
- B. Botanical Name *Piper nigrum L.*
- C. Description 100% pure cracked black pepper processed from the dried immature fruits of perennial tropical vine of *Piper nigrum L.*
- D. Origin Indonesia
- E. General Properties and Cleanliness Standard
1. Appearance / color: Grayish white with black specks of cracked black pepper.
  2. Aroma / taste: Characteristic, spicy aroma with a hot sharp pungent taste
  3. Pest / insect infestation: Should be free from any pest / insect infestation
- F. Physical and Chemical Properties
1. Moisture: 13.5% (w/w) max
  2. Volatile Oil: 1.5% (v/w) min
  3. Total Ash: 7.0% max
  4. Ash Acid Insoluble: 1.0% max
  5. Particle Size: 95% through US#10 (=2.00 mm) min
- G. Microbiological Standard
1. Total Plate Count: 10,000 cfu/g max
  2. Yeast and Mold: 1,000 cfu/g max
  3. Coliform: < 3 mpn/g
  4. E. Coli: < 3 mpn/g
  5. Salmonella: Not detected in 25g sample
- H. Shelf Life
- 12 months from manufacturing date with the following conditions:
1. Recommended storage temperature: 20 - 22°C
  2. Recommended storage humidity (RH): 50 - 60%
  3. Keep product in dry and airy place with no direct sunlight exposure
  4. No extreme treatments which could destroy packaging protection capacity
  5. Re-seal immediately after opening to prevent re-contamination.
- I. Packaging 1.25 kg Food-safe HDPE plastic pail with hinged cover  
3 kg Food-safe HDPE plastic pail with hinged cover
- J. Date of Issue June 23, 2007

#### **THE SPICE DEPOT, INC.**

Product Development Division

850 Farwell Street, Trail, BC V1R 3T8

Telephone: 250-368-5598 • Fax: 250-368-5523 • Email: dferraro@thespicedepot.com • thespicedepot.com