



PRODUCT SPECIFICATION

BLACK PEPPER GROUND US#50 STEAM STERILIZED

- A. Name of Product Black Pepper Cracked US#50 Steam Sterilized
- B. Botanical Name *Piper nigrum L.*
- C. Description 100% pure cracked black pepper processed from dried immature fruits of perennial tropical vine of Lampung *Piper nigrum L.*
- D. Origin Indonesia
- E. General Properties and Cleanliness Standard
1. Appearance / color: Uniform dark brown to black color powder
 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: 12.0% (w/w) max
 2. Volatile Oil: 1.0% (v/w) min
 3. Total Ash: 7.0% max
 4. Ash Acid Insoluble: 1.0% max
 5. Particle Size: 95% through US#50 (= .300 mm sieve) 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 1.75 kg Food-safe HDPE plastic pail with hinged cover
3.75 kg Food-safe HDPE plastic pail with hinged cover
- J. Date of Issue June 23, 2007

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