



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	:	07-Sep-17	URN:
Olam Sample Code	:		Customer ref :
Treatment	:	ETO Treated (ETO)	Version : 01
Physical Characteristics	Target	Unit	Method
Light berries	:	3.0	% w/v, max
Foreign matter	:	0.2	% w/w, max
Aroma	:	Sharp, Penetrating, Pungent	
Chemical Characteristics	Target	Unit	Method
Moisture	:	12.0	% v/w, max
Volatile oil	:	2.0	% v/w, min
Microbiological Characteristics	Target	Unit	Method
TPC	:	50,000	cfu/g, max
Salmonella	:	Negative	cfu/375g
E.coli	:	Negative	cfu/g
Coliforms	:	50	cfu/g, max
Yeast & Mold	:	100	cfu/g, max
Staph. aureus	:	100	cfu/g, max
Packing			
1. Kraft bag, 25kg – bag with 3 plies with inner PE lining.			
2. PP bags, 50kg – woven PP bag with inner PE lining.			
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			
Best before: 2 Years (24Months)			
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			

