



Olam Spices and Vegetable Ingredients
Technical Services
205 E River Park Circle, Suite 310
Fresno, CA 93720
1 877 492 4420
(fax) 1 559 446 6211

750026 WHITE PEPPER GROUND, 60# MESH, STM

PRODUCT PROFILE: This product is prepared from dried fruit of tropical vine of the family Piperaceae, milled to desired particle size.
Scientific Name: *Piper nigrum L.*

SPECIFICATIONS:

Raw Materials: Shall be free from decay, sunburn/sunscald, insect damage, disease, foreign material or any other deleterious damage or materials.

Attributes:
Flavor: Pungent, spicy pepper-like flavor
Aroma: Sharp, penetrating, pungent
Appearance: tan to white spice with sharp, penetrating odour

Ingredients: Black Pepper

Treatment Product treated with steam for micro reduction purposes

Physical: Granulation 95% minimum through US #60

Chemical:
Moisture 12.0% maximum
Total Ash 3.5 % maximum
Acid Insoluble Ash 0.3% maximum
Volatile Oil 1.0 % minimum
Piperine 3.5% minimum

Microbiological:

Standard Plate Count (CFU/g) 50,000 maximum
Yeast (CFU/g) 500 maximum
Mold (CFU/g) 500 maximum
E.Coli (CFU/25g) None Detected
Salmonella/750g None Detected
Enterobacteriaceae (CFU/g) 100 maximum



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NUTRITIONAL COMPOSITION

<i>Nutrient</i>	<i>Units</i>	<i>Amount per 100-grams of ingredient.</i>
Water	grams	12.00
Calories	kcal	251.0
Protein	grams	10.39
Fat	grams	3.26
Saturated Fat	grams	1.39
Trans-fatty acid	grams	0
Cholesterol	mg	0
Carbohydrates by Difference	grams	63.95
Fiber, Dietary	grams	25.30
Sugars	grams	0.64
Added sugars	grams	0.00
Ash	grams	4.49
Calcium	mg	443.0
Iron	mg	9.71
Sodium	mg	20.0
Vitamin A	mcg RAE	27.0
Vitamin C	mg	0.0
Vitamin D	mcg	0.0
Potassium	mg	1329.0
Folate	mcg	17.0
Phosphorus	mg	158

Values provided are calculated from National Nutrient Database for Standard Reference Release 28.

SHELF LIFE AND STORAGE GUIDELINES

STORAGE TEMPERATURE		RECOMMENDED MAXIMUM SHELF LIFE
°F	°C	
55-80	13-27	24 months
Relative Humidity		70% maximum

PRODUCT DISCLAIMER

This specification is provided in good faith. Some product variability is inherent and natural in agricultural based products such as Olam GardenFrost purees and dehydrated vegetable products. Processing controls are put in place to minimize natural variability but it cannot be fully controlled. Climate, change in weather patterns and other natural factors can contribute to variability in raw materials, also affecting finished goods.



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ALLERGEN STATEMENT

Known Allergens, to include the major eight, are not permitted in our production areas of Olam facilities.

GMO STATUS

Olam only purchases and uses ingredients that comply with the U.S. Department of Agriculture Food Safety and Inspection Service (FSIS) and U.S. Health and Human Services Food and Drug Administration (FDA) regulations for food safety and nutrition. Both the EPA and the FDA have concluded GM foods approved for human and/or animal consumption are equally safe and nutritious as other foods of similar kind and origin.

Olam ingredients are grown or purchased from non-GM sources and can be considered non-GM, however no further tracking or testing is conducted. In all cases, food safety and quality are the main criteria of concern.

REGULATORY & CERTIFICATION:

This product complies with Current Good Manufacturing Practices and shall conform to the provisions of the Federal Food, Drug, and Cosmetics Act and its amendments. Olam will ensure compliance with all regulations of the Bioterrorism Preparedness and Response Act of 2002, as well as any regulatory requirements implemented by the Food and Drug Administration (FDA) regarding Facility and Food Security. We have been actively engaged with the Administration during the specific rule making process and have implemented policies and procedures to conform to all finalized regulations. For traceability purposes, Olam can determine the plant location, date of manufacture, production line, and quality of a product from the lot number.

LOT NUMBER FORMAT:

Olam standard lot number format is a 10-digit code which groups product together for each batch, shift or twenty-four hour production period. The lot number is printed on the adhesive label affixed to each container or stamped directly onto the container. For palletized containers, the lot number is also printed on the adhesive pallet tag affixed to the pallet. All lot numbers are fully traceable via our electronic database system. Contact Customer Operations if you have any questions regarding lot numbering.

Lot # 7182008014

7182 Julian date code for July 1, 2017, 7 refers to the year 2017, 182 refers to the 182nd day of that year

008014 The computer assigned number for plant and product that particular day/shift/batch.