


QUALITY PRODUCT SPECIFICATION

	VIETNAM BLACK PEPPER MACHINE CLEANED 500G/L				
	PRODUCT DESCRIPTION:				
	100% PURE BLACK PEPPER (<i>Piper nigrum</i>) BERRIES				
	VARIETIES:				
	VIETNAM BLACK PEPPER				
	CATEGORIES:				
MACHINE CLEANED					
SIZES					
500 G/L					
NUTRITIONAL COMPOSITION (Nutrients in 100g)					
ENERGY	251 Kcal	PROTEINS	10,39 g	SODIUM	20 mg
TOTAL FAT	3,26 g	CARBOHYDRATES	63,95 g	FIBER	12,5 g
- SATURATED FAT	1,392 g	- SUGAR	0,64 g		

FINISH PRODUCT CHARACTERISTICS							
PHYSICAL		MICROBIOLOGICAL		CHEMICAL		ORGANOLEPTIC	
Parameters	Tolerances	Parameter	Tolerance	Parameter	Tolerance		
Bulk Density (g/l), min	500	Salmonella	Absent/25g	Moisture (m/m)	13,00%	Taste and Odour:	Bitter and not strange smells
Extraneous matter (% by wt, max.)	1,00%	E. coli	< 10 ufc/g	Aflatoxins B1	<5 ppb		
Light berries (% by wt, max.)	10,00%	Total Coliforms	1000 ufc/g	Total Aflatoxins	<10 ppb		
Pinhead or broken (% by wt, max.)	4,00%	Total Flora	50.000 ufc/g	Ochratoxin A	<15 ppb		
Serious defects (m/m) % max	0,50%	Enterobacter	100 ufc/g				
		Yeasts & Moulds	1000 ufc/g				

EU regulation of application

IN AGREEMENT WITH EU REGULATION 165/2010 ABOUT CONTAMINANTS IN FOODS, SPECIFICALLY AFLATOXIN CONTENT IN NUTS
 IN AGREEMENT WITH EU REGULATION 396/2005 ABOUT PESTICIDES RESIDUES ON FOOD
 IN AGREEMENT WITH EU REGULATION 1881/2006 ABOUT HEAVY METALS RESIDUES ON FOOD
 IN AGREEMENT WITH EU REGULATION 2073/2005 ABOUT MICROBIOLOGICAL HYGIENE ON FOOD
 IN AGREEMENT WITH EU REGULATION 1830/2003 ABOUT GMO TRACEABILITY, WE DECLARE THIS PRODUCT IS GMO FREE

Shelf Life

24 MONTHS: ORIGINAL UNOPENED BOXES AND BAGS, UNDER RECOMMENDED STORAGE CONDITIONS
 24 MONTHS: BAGS IN A PROTECTIVE ATMOSPHERE, UNDER RECOMMENDED STORAGE CONDITIONS

Storage and Transport Conditions

KEEP AND TRANSPORT IN A FRESH AND A DRY PLACE
 RELATIVE HUMIDITY <60%

Allergens

OUR FACILITIES STORE OTHER NUTS. STORAGE IS DONE WITH PHYSICAL SEPARATION OF THE ALLERGENS AND WITH NO MANIPULATED, NO OPENED PACKAGING.
 OUR FACILITIES HAVE A PLAN OF SCHEDULED PRODUCTION, INCLUDING A WET CLEANING STEP WHEN SWITCHING BETWEEN ALLERGENS
WE DECLARE THAT OUR PRODUCTS HAVE NO CONTAMINATION WITH OTHER ALLERGENS CATEGORIES. OUR PRODUCTS HAVE MINIMAL POSSIBILITY OF CROSS CONTAMINATION WITH OTHER NUTS DIFFERENT THAT THE ONE FORMULATED AS MAIN INGREDIENT. PEANUT CONTAMINATION IS NOT POSSIBLE, UNLESS THE CONTRARY IS DECLARED SPECIFICALLY.

Allergens: When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.							
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)			
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site	
Cereals containing GLUTEN and products thereof	No	No	No	No	No	No	YES
EGGS or its derivatives	No	No	No	No	No	No	No
FISH or its derivatives	No	No	No	No	No	No	No
CRUSTACEANS / SHELLFISH	No	No	No	No	No	No	No
MOLLUSCS	No	No	No	No	No	No	No
PEANUTS or derivatives	No	No	No	No	No	No	YES
SOYA BEANS or derivatives	No	NO	No	No	No	No	No
MILK (LACTOSE) or its derivatives	No	No	No	No	No	No	YES
NUTS , tree nuts:	No	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	No	No	No	No	No	No	No
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	No	NO	No	No	No
SESAME SEEDS or derivatives	No	No	No	No	No	No	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	No	No	NO	No	No	YES
LUPIN seeds or derivatives	No	No	No	No	No	No	No