BERGWERFF

ORGANIC INDIA PVT. LTD.

PRODUCT SPECIFICATIONS

BLACK PEPPER CRUSHED 14-18 MESH, STEAM TREATED, ORGANIC

Piper nigrum

PRODUCT CODE: FCBP008

ORIGIN: INDIA

PRODUCT DESCRIPTION:

- Pepper (Piper nigrum) is the fruit or berry of a tropical, perennial climbing vine that grows about 6-7 m and is of the genus Piper nigrum, L. The fruit is known as pepper corn when dried.
- Black Pepper crushed is produced by grinding the whole black pepper to the desired granulation.
- Product is organically produced and processed according to current Good Manufacturing Practices, HACCP norms and regulations NPOP, NOP & EEC 834/2007.
- Product is naturally fumigated through EcO₂ processing technique.
- · Product is steam sterilized.

INGREDIENT STATEMENT: 100% Organic, certified for NPOP, NOP & EEC 834/2007 standards.

PRODUCT CHARACTERSTICS:

PHYSICAL PARAMETERS	SPECIFICATIONS	CHEMICAL PARAMETERS	SPECIFICATIONS
Dimensions	10% Max on 16 Mesh	Moisture	12% Max
	10% Max Thru 20 Mesh		
Aroma	Aromatic	Ash Content	7% Max
Taste	Hot, Biting and Pungent	Acid Insoluble Ash	1.5% Max
Color	Brown to Black	Testing shall be with reference to the methods prescribed in the manuals of ASTA, AOAC, BAM and Bergwerff.	
Cleanliness	As per ASTA cleanliness specifications		

MICROBIOLOGY PARAMETERS	SPECIFICATIONS
Total Plate Count (cfu/gm)	< 200,000
Salmonella (in 375 gms)	Absent
Yeast and Mold (cfu/gm)	<1,000
Coliforms (cfu/gm)	<100
E. Coli (cfu/gm)	<10

[Microbiology specifications can be customized as per requirements.]

OTHERS:

Pesticides: Complying with requirements for pesticide residue levels of German Association for Organic Production and

Trade (BNN - Herstellung Und Handel)

*Aflatoxin: As per the regulations of the destination country.

*GMO: Free from GMO
*Allergens: Free from Allergens

[Other mandatory requirements will be in compliance to the respective regulations of the destination country.]

PACKING: 20-25 Kgs, PP Kraft Bags with heat sealed inner poly liner as Bergwerff standard. Other options can be suggested.

SHELF-LIFE: 24 months, under proper storage conditions

[*These tests are performed when required.]

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