

BERGWERFF

ORGANIC INDIA PVT. LTD.

PRODUCT SPECIFICATION

BLACK PEPPER CUT & SIFT (CS)

Piper nigrum

ORGANIC, STEAM TREATED

Black pepper, *Piper nigrum* is a flowering vine in the family *Piperaceae*, cultivated for its fruit, known as a Peppercorn, which is usually dried and used as a spice and seasoning. Black pepper is the world's most traded spice and is one of the most common spice added to cuisines around the world. Its spiciness is due to the chemical compound piperine, which is a different kind of spicy from the capsaicin characteristic of chili peppers. Black pepper is produced from the still-green, unripe drupe of the pepper plant which is dried in the sun for several days, during which the pepper skin around the seed shrinks and darkens into a thin, wrinkled black layer. Once dry, the spice is called black Peppercorn.

Black Pepper Cut & Sift (CS) is made by crushing peppercorns into granules which are Black-Brown-Grey in color. Black Pepper Cut & Sift (CS) is used to make aromatic infusions by brewing the material with hot water.

Product information

Ingredients	Single ingredient, 100% Black Pepper
Status	100% Organic, Pesticide residue free, Certified for NPOP, NOP, (EC) 834/2007 & (EU) 2018/848 standards
Fumigation	Not Treated with any Chemical. Naturally treated through Eco2 processing technique
Product Processing	Produced and processed according to current Good Manufacturing Practices (GMP), HACCP norms and regulations NPOP, NOP, (EC) 834/2007 & (EU) 2018/848
Heat Treatment	Steam treated

Organoleptic Description

Appearance	Black-Brown-Grey flecky Granules
Flavor	Warm, Hot-biting, Pungent
Odor	Characteristic Hot, Warm, Pungent

Physical-Chemical Characteristics¹

Particle size	90 % min passing thru 6 mesh; 10 % max passing thru 18 mesh
Moisture	12 % max
Total Ash	7 % max
Acid Insoluble Ash (AIA)	1.5 % max
Steam Volatile Oil (VO)	1 % min

Microbiological Characteristics²

Total Plate Count – TPC (max)	< 50,000 cfu/g
Salmonella	Absent in 2x375 g
Yeast and Mould – Y&M (max)	< 500 cfu/g
Coliforms (max)	< 100 cfu/g
<i>E. coli</i> (max)	< 10 cfu/g
<i>Enterobacteriaceae</i> (max)	< 10 cfu/g
<i>Staphylococcus aureus</i> (max)	< 10 cfu/g

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Mycotoxins³

Product is routinely checked for Aflatoxin and Ochratoxin and it complies with the regulations of the destination country.

GM declaration³

To the best of our knowledge this product is non-GM and does not contain GM processing agents. This has been verified by organic certification and by traceability/identity preservation systems including adequate separation.

Allergens statement³

Free of any known Allergens.

Shelf life

Products are supplied with a minimum of 24 months to recommended shelf life (shown on product label) when stored sealed in original packaging under proper storage conditions. To maintain the product in best condition it is advisable to protect it from exposure to pests and extremes of moisture, light and temperature.

Product packaging

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

Any other mandatory requirements will be complying to the respective regulations of the destination country.

Note

¹ Testing shall be with reference to the methods prescribed in the manuals of ASTA, ESA, AOAC and Bergwerff.

² Testing shall be with reference to the methods prescribed in the manuals of USDA BAM, AOAC and Bergwerff.

³ These tests are performed when required. Certificates of Conformance are available on request.

Special remarks

The content of this specification is based on typical information for this product and results obtained from our own due diligence sampling, assessment, and testing protocols, in addition to any testing/sampling that has been undertaken by our supplier.

However, due to the nature of this product, which is not completely homogenous, test results are indicative / referral and may not be entirely representative of the product throughout the lot. In addition, the content of this Specification does not confirm or ensure that the product is safe for all intended uses other than as Spice and Condiment.

Our quality and technical documentation does not relieve the customer of their responsibilities to check that the goods supplied are suitable and considered safe for their intended use before purchase. The data provided is for information only.

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