

# BERGWERFF

ORGANIC INDIA PVT. LTD.

## PRODUCT SPECIFICATION

### WHITE PEPPER POWDER

*Piper nigrum*

**ORGANIC, STEAM TREATED**

*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. When fresh and fully mature, the fruit is about 5 mm (0.20 in) in diameter, dark red, and contains a single seed, like all drupes. White pepper, like black pepper, is made from the berries of the pepper plant, but unlike black pepper, white pepper comes from berries that are picked at full ripeness. These berries are then soaked to ferment and remove the outer layer leaving only the inner seed. Since the skin is removed, white pepper lacks certain compounds present in the outer layer of the drupe, resulting in a different overall flavor, described as more earthy and musty.

White peppercorns are grinded to obtain the fine powder of desired granulation, which has a warm, hot-biting, pungent taste and characteristic musty aroma

#### Product information

Ingredients	Single ingredient, 100% White 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	Grey-white to brownish white, fine, free-flowing powder
Flavor	Warm, Hot-biting, Pungent
Odor	Characteristic, Musty, Earthy

#### Physical-Chemical Characteristics<sup>1</sup>

Particle size	90 % min passing thru 35 mesh
Moisture	14 % max
Total Ash	3.5 % max
Acid Insoluble Ash (AIA)	0.5 % max
Steam Volatile Oil (VO)	1.5 % min

#### Microbiological Characteristics<sup>2</sup>

Total Plate Count – TPC (max)	< 100,000 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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Prepared and documented by	Dr. Soumitra Soni Quality Assurance	Approved by	NV Baby Raphael Head QA / QC

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## **Mycotoxins<sup>3</sup>**

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

## **GM declaration<sup>3</sup>**

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 statement<sup>3</sup>**

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**

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

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

<sup>3</sup> 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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