

PRODUCT SPECIFICATION

ORGANIC DEHYDRATED GREEN PEPPER

Botanical Name: <i>Piper nigrum</i> L. Certification : BioSuisse,JAS,USDA-NOP, NPOP Demeter, Fairtrade, Naturland, Naturlandfair, Organic Korea (EFAPA& FIPA), EU Regulation, EC No, 834/2007& 889/2008 Origin : INDIA	Issue No: 6 Issue date: 03-07-2016	Product code : DGP 001
	Packaging/Storage:-- Best kept dry and cool at 70° F & 60% RH. Packed 10Kg net in Corrugated cartons with polythene liner inside.	

Product Description: The product is prepared from fresh green pepper berries of the plant *Piper nigrum* L. by the removal of moisture under controlled conditions.

Cleanliness

Excreta, Mammalian (mg/lb)	1(Max).
Excreta, Non-Mammalian (mg/lb)	5(Max).
Extraneous Matter (% w/w)	1(Max).
Insect Defiled/Infested (% w/w)	1(Max).
Insects, Whole Dead (max count)	2(Max).

Physical Characteristics:

Color	Green
Water activity (aW)	0.65(Max)

Organoleptic Characteristics:

Aroma	Typical aromatic, spicy.
Flavor	Hot biting and very pungent

Chemical Properties and Limits:


Volatile Oil	1.5% (Min)
Moisture	8% (Max)
Total ash	5.0% (Max)
Acid Insoluble Ash	0.3%(Max)

Microbiological&Mycotoxins Properties:


Property	Maximum Limit
E. coli	< 3 MPN/g
Coliforms	< 30 MPN/g
Salmonella	Absent in 25 g
Yeast & Mould	< 1000 cfu /g
Aflatoxin	
	B1 <5 ppb
	(B1+B2+G1+G2) <10ppb

Pesticides & Fumigants: None, **Metal Detection Limit:** Fe <2mm, Non Fe<2.5mm, SS< 3mm.
 The product is free from GMO, not irradiated and does not contain any additives or preservatives.

Issued by: Asst.Manager QA

Signature: 

Approved by: Joint Director

Signature: 

(A Unit of Peermade Development Society)