



ORGANIC BLACK PEPPER MG1 - STEAM TREATED

Botanical Name: <i>Piper nigrum L.</i> Control body : 100% Organic, Control Union 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 : BPMG1 01
Packaging/Storage:-- Best kept dry and cool at 70° F & 60% RH. Packed 25Kg net in Paper bags with polythene liner inside.		

Product Description: Produced by sun drying unripened matured berries of *Piper nigrum L.*
Complies with USFDA, ASTA & EU standards.

Cleanliness:

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

Physical Characteristics:

Appearance	Spherical with wrinkles
Color	Dark brown to black
Bulk Density	575g/1000ml +/-20
Light berries	2% (Max)
Water activity (aW)	0.65 (Max)

Organoleptic Characteristics:

Aroma	Typical aromatic, Spicy
Flavor	Hot biting and very pungent

Chemical Properties and Limits:

Volatile Oil	2% (Min)
Moisture	11.0%(Max)
Total ash	7.0%(Max)
Acid Insoluble Ash	1.5 %(Max)

Microbiological & Mycotoxin Properties:

Property	Maximum Limit
E. coli	<3 MPN/g
Coliforms	<30 MPN/g
Salmonella	Absent in 25 g
Yeast & Mould	< 100 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

Approved by: Joint Director

Signature:

Signature:

(A Unit of Peermade Development Society)

Valanjanganam, Kuttikanam PO., Peermade, Idukki - 685531, Kerala, India. Phone: + 91 4869 233988, 233989. Fax: + 91 4869 233875

E-mail: pdsorganicspices@gmail.com www.pdsorganicspices.com