

ORGANIC WHITE PEPPER WHOLE – STEAM TREATED

Botanical Name: <i>Piper nigrum</i> L. 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 : WPW 02
	Packaging/Storage:-- Best kept dry and cool at 70° F & 60% RH. Packed 25Kg net in Paper bags with polythene liner inside.	

Product Description: White pepper is prepared by soaking fully matured berries of *Piper Nigrum* L. in clean flowing water for about 10 days and sun drying the same after removing the outer pericarp. Complies with USFDA, ASTA & EU standards.

Cleanliness

Excreta, Mammalian (mg/lb)	1(Max)
Excreta, Non-Mammalian (mg/lb)	1(Max)
Extraneous Matter (% w/w)	0.5(Max)
Insect Defiled/Infested (% w/w)	1(Max)
Insects, Whole Dead (count)	2(Max)

Physical Characteristics:

Appearance	Spherical with fairly smooth surface
Color	Pale white to brownish white
Bulk Density	570g/1000ml +/-20
Light Berries	2% (Max)
Water activity(aW)	0.65 (Max)

Organoleptic Characteristics:

Aroma	Typical aroma, Weak Musty
Flavor	Hot biting and pungent

Chemical Properties and Limits:

Volatile Oil	2% (Min)
Moisture	12% (Max)
Total ash	3.0% (Max)
Acid Insoluble Ash	0.3%(Max)


Microbiological & Mycotoxin Properties:


Property	Maximum Limit
E. coli	< 3 MPN/g
Coliforms	< 30 MPN/g
Salmonella	Absent in 25 g
Yeast & Mould	< 500 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)