

ORGANIC GREEN PEPPER IN BRINE

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 : PIB 001
	Packaging/Storage:-- Best kept dry and cool at 70° F & 60% RH. Packed 10 Kg net in White Virgin jerry cans.	

Product Description: The product is prepared by the brining of fresh green pepper berries of the plant *Piper nigrum* L. in salted organic vinegar solution.

Physical Characteristics:

Color	Green without discoloring
Damaged	<1%
Berry Size	3-6mm
Insect infestation	None

Organoleptic Characteristics:

Aroma	Typical taste without any foreign taste
Flavor	Typical flavor without any off flavor

Chemical Properties and Limits:

Salt (%)	12-16
pH	3.0-3.6

Microbiological & Mycotoxin Properties:


Property	Maximum Limit
E. coli	< 3.0 MPN/g
Coliforms	< 3.0 MPN/g
Salmonella	Absent in 25 g
Yeast & Mould	< 100 cfu /g
Aflatoxin	
	B1 <5 ppb
	(B1+B2+G1+G2) <10ppb

Pesticides & Fumigants: None The product is free from GMO, not irradiated.

Issued by: Asst. Manager QA

Approved by: Joint Director

Signature:



Signature: 