

Product Description:

Cracked/ground black pepper is produced by cutting/grinding dehydrated black peppercorns, from the pepper plant (Piper Nigrum), to produce varying textures /mesh sizes.



Organoleptic properties:

Colour - greyish, dark brown to black

Odour - clean pepper odour

Taste – characteristically hot and aromatic.

Physical /Grade Parameters:

Product Description	Granulation	Tolerances
Black Pepper Cracked U10	Min 95% passes through 7 mesh Max 5% passes through 10mesh	Moisture <12% Total Ash <7%
Black Pepper Cracked 10/16	Min 95% retained on 10 mesh sieve Min 95% passes through 16 mesh sieve.	Volatile oil > 1.0% Piperine Content >3% Appearance – Free flowing
Black Pepper Cracked 16/24	Min 95% retained on 16 mesh sieve. Min 95% passes through 24 mesh sieve.	Extraneous matter 1% max, target nil. Foreign matter (glass,
Black Pepper cracked 24/35	Min 95% retained on 24 mesh sieve. Min 95% passes through 35 mesh sieve.	metal, timber), nil.
Black Pepper Ground	Min 95% passes through 50mesh * Mesh size may vary depending on customers requirements	

Microbial Parameters:

Non-steamed:

Parameters	Quality Standard.
Salmonella	Absent in 25g
E. Coli	<10cfu/g

RATH & CO-TRADING PTY LTD Suite 3C, level 2, 58 Victor Crescent Narre Warren 3805		Product Specification	
Origin	VIETNAM, INDIA, SRI LANKA	Date of issue	10.7.2024
Product Code(s)	HS1033, HS1044, HS1045, HS1053, HS1053-ST, HS1054, HS1077, HS1083, HS1083-ST	Supersedes	19.3.2023
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Steam sterilized:

Parameters	Quality Standard.
Salmonella	Absent in 25g
Listeria	Absent in 25g
E. Coli	<10cfu/g
Coliforms	<100cfu/g
Total Plate count	<100,000cfu/g
Yeast and Mould	<200cfu/g

Nutrition	Inform	nati	on	
Servings per package:	100.00			
Serving size:	100.00	g		
	Average Quantity Serving	y per	Averag Quantit 100 g	
Energy	1210	kJ	1210	kJ
Protein	10.7	g	10.7	g
Fat, total	2.7	g	2.7	g
- saturated	0.1	g	0.1	g
Carbohydrate	42.1	g	42.1	g
- sugars	0.6	g	0.6	g
Sodium	25	mg	25	mg

Nutritional Information:

Nutritional information based on a theoretical calculation derived from FSANZ nutrient panel calculator.

Shelf Life:

Product shelf life is 24 months when stored under the correct conditions.

Storage and Handling:

Product should be stored in ambient conditions (<20°C) with a maximum relative humidity of 59%. Product should be kept free from direct sunlight in air tight containers/bags. Storage areas should be clean and regularly treated against pests.

<u>Allergen</u>	Present in Product
	YES / NO
Cereals containing gluten & their products (wheat,rye,barley,oats,spelt)	No
Crustacean & Crustacea products	No
Egg & egg products	No
Fish & Fish Products (including molluscs w/out shells & fish oils)	No
Lupin & Lupin products	No
Milk & Milk products	No
Peanuts & Peanut Products	No
Sesame Seeds & sesame products	No
Soy & soybean products	No
Tree nuts & tree nut products	No
Sulphites, present in ingredients, additives or processing aids*	No

Food Safety CODEX HACCP	ATH & CO-TRADING PTY LTD Suite 3C, level 2, 58 Victor Crescent Narre Warren 3805	Product Specification	
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Packaging/Weight:

Bulk 20 or 25kg bag, or carton with 10x1kg inner plastic bags.

Intended Use:

Food supplied as an ingredient for use in further manufacturing or processing.

Non Irradiation & Ethylene Oxide Statement:

This product is declared free from exposure or treatment from sources of irradiation and ethylene oxide.

Genetic Modification:

This product and any processing aids used in the preparation of this product are declared free from genetic modification.