

**SPECIFICATION SHEET**
**Prepared by:** Quality Assurance Department

**Issued No.:** 2

**Reviewed and approved by:** General Manager

**Page:** 1 of 1

**Replace to:** None

**Issue date:** October, 2017

**GENERAL INFORMATION**
**Product:** Green Pepper in Brine

**Ingredients:** Unripe green peppercorns (*Piper nigrum*), water, acetic acid and salt.

**Description:** Green peppercorns in brine.

**APPLICATIONS**

For several uses in the food industry, for example, meat, sausages, sauces and others.

**PHYSICAL AND CHEMICALSCHARACTERISTICS:**

VARIABLES	RANGES	
	Min	Max
Sodium chloride as a salt percentage	90.00	100.00
pH	2.5	3.5
This values correspond to the brine at time of packing		

**SENSORY CHARACTERISTICS**

Appearance:	Whole green grains
Color:	Characteristic green
Discolored peppercorns:	max 1%

**MICROBIOLOGICAL CHARACTERISTICS**

VARIABLES	RANGES
Total Count Plate:	1x10 <sup>3</sup> CFU/g max
E. coli:	< 10 CFU/g
Salmonella sp:	Absent/25 g

**NUTRICIONAL INFORMATION**

Serving size: 100 g of drained peppercorn

Quantity per portion:		% NRV*	
Calories: 209 KJ			
	% NRV*	Vitamin C: 3%	Iron: 14%
Total fat: 2g	3%	Calcium: 59%	Potassium: 4%
Saturated fat: 1g	5%	*Percentage of nutrient reference value according to FAO / OMS for a balance diet of 8,400 - 10,500 KJ	
Sodium: 6991 mg	24%		
Carbohydrates: 1g	1%		
Fiber: 8g	32%		
Protein 6g			

**SHELF LIFE**

One year from production date

**RECOMMENDED STORAGE CONDITIONS**

In a cool, ventilated area, free of harmful fauna. Do not expose to sunlight to minimize oxidation and color changes

Temperature below 25 °C (77°F)

Do not need to refrigerate

**PACKING INFORMATION**

Paperboard boxes with 10 Doypack bags of 1265 g of total weight and 750 g of net weight