



EP-011

SPECIFICATIONS SHEET

Prepared by: Quality inspector

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Reviewed and approved by: Production manager

Page: 1 de 1

Replaced: None

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GENERAL INFORMATION**Product:** Whole White Pepper**Formulation:** N/A**Description:** Ripe peppercorns of pepper (*Piper nigrum*) which are subjected an aerobic fermentation process to remove the pericarp and then are artificially dried**APPLICATIONS**

For several uses in food industry.

CHEMICALS AND PHYSICALS CHARACTERISTICS.

VARIABLES	VALUES	
	minimum	maximum
Moisture %	-	12
Piperin (%):	≥6	-
Volatile oils:	≥3	-
Total Ash:	-	≤3
Density (g/L):	≥580	-
Color	Brownish white	
Aroma:	Slightly pungency and fermented	

MICROBIOLOGICAL CHARACTERISTICS:

VARIABLES	RANGES
Total count plate:	<10 ⁴ U.F.C./g MAX
Mold and yeast:	< 10 ³ U.F.C. / g MAX.
Total lactic count:	<10 ³ U.F.C./g MAX
Total coliforms:	< 10 U.F.C. / g MAX.
E. coli	Negative
Salmonella sp:	Negative

SHELF LIFE

Twenty four (24) months after productions date.

STORAGE

In a clean, dry and covered place, protected from harmful fauna, with ideal temperature ≤ 20°C and relative moisture ≤ 80%.

PACKING INFORMATION

One polyethylene bag with a internal high density polypropylen liner.

Twenty five (25) kilograms each bag.