



EP-012

SPECIFICATIONS SHEET**Prepared by:** Quality inspector**Issue No.:** 3**Reviewed and approved by:** Production manager**Page:** 1 de 1**Replaced:** None**Issue date:** November, 2021**GENERAL****Product:** Whole Black Pepper**Formulation:** N/A**Description:** Green peppercorns of pepper (*Piper nigrum*) which are subjected an scalding process in boiling water and then are artificially dried.**APPLICATIONS**

For several uses in food industry.

CHEMICALS AND PHYSICALS CHARACTERISTICS.

| VARIABLES | VALUES | |
|--------------------|--------------------|---------|
| | minimum | maximum |
| Moisture (%): | - | ≤12 |
| Piperin (%): | ≥5 | - |
| Volatile oils (%): | ≥3 | - |
| Total Ash (%): | - | ≤4 |
| Density (g/L): | ≥ 550 | - |
| Color | Black | |
| Aroma: | Moderately pungent | |

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 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 ≤ 25°C and relative moisture ≤ 80%.

PACKING INFORMATION

One polyethylene bag with a internal high density polypropylen liner.

twenty-five (25) kilograms per bag.