Page: 1 de 1 Reviewed and approved by: Production manager Page: 1 de 1 GENERAL Product: Issue date: November, 2021 GENERAL Product: SUPPRIAL GENERAL Product: Whole Black Pepper Formulation: N/A Description: Green peppercorns of pepper (<i>Piper nigrum</i>) which are subjected an scalding process in boiling water and then are artificially dried. CHEMICALS AND PHYSICALS CHARACTERISTICS. VARUBES VALUES VARUABLES VALUES Minimum maximum Moisture (%): - \$12 Piperin (%): >5 - VARUABLES VALUES VARUABLES VALUES VARUABLES VALUES OCIOR CIEMICAL CHARACTERISTICS: VARUABLES VARUAS Color <th cols<="" th=""><th colspan="2">Somos <u>ejencial</u> PIPER & CAPSICUM PROCESSORS</th><th colspan="3">EP-012</th></th>	<th colspan="2">Somos <u>ejencial</u> PIPER & CAPSICUM PROCESSORS</th> <th colspan="3">EP-012</th>	Somos <u>ejencial</u> PIPER & CAPSICUM PROCESSORS		EP-012					
Page: 1 de 1 Reviewed and approved by: Production manager Page: 1 de 1 Replaced: None GENERAL Product: GENERAL Product: GENERAL Product: GENERAL Product: GENERAL Production manager GENERAL Production manager GENERAL Product: GENERAL Production manager GENERAL Production manager GENERAL Production grapper (Piper nigrum) which are subjected an scalding process in boiling water and then are artificially dried. APLICATIONS For several uses in food industry. CHEMICALS AND PHYSICALS CHARACTERISTICS: VARIABLES National maximum Moisture (%): > 5 A Total Ash (%): > 54 Density (g/L): ≥ 550 Color Black Arotal count plate: <th colspan="8">SPECIFICATIONS SHEET</th>	SPECIFICATIONS SHEET								
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	twenty-five (25)	kilograms per bag.							