

Product Specification



Product Title GROUND BLACK PEPPER 20KG SACK

Product Code OC31118

Botanical name	Piper nigrum L. (Piperaceae)
Description	Unripe fruits harvested fresh, then dried, cleaned, ground, sifted and metal detected. Product has been steam treated.
Country of origin	Brazil
Packaging	20kgs Food grade blue PE bags
Sensory characteristics	Taste - Characteristic, hot and biting Colour - From dark gray to yellowish gray Aroma - Characteristic, fresh, slightly pungent
Physical characteristics	Particle size - Maximum of 95% through us 50 mesh (0,300 mm) Bulk density – 575 g/litre Determined by digital apparatus (30 strokes for 60") Extraneous matter - 1 max g/100 g Extraneous matter includes everything derived from the plant from which the product has been sourced, but is not the required fragment (i.e. stalks, leaves, and so on)
Foreign matter	Absent max W/W Class A. Unacceptable and hazardous materials like visible mould, living insect, rodent excreta, insects' fragments (>2mm), stones, glass, metal, hard plastic, wood splinter. 0,02% max W/W Class B. Unacceptable and disgusting materials like rope, hairs, paper, soft plastic, pieces of textile, bird's feathers, snails, rubber, insect fragments (<2mm), hard materials (<2mm)
Chemical characteristics	Moisture -12 max g/100g Water activity - 0.7 max aW Rotronic Volatile oil – 1.2 ml/100 g Total ash - 7 max g/100g Acid insoluble ash - 1.5 max g/100g

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Microbiological characteristics	Salmonellae Absent cfu/25g total plate count 50'000 cfu/g E. Coli 10max cfu/g total coliform bacteria 100 cfu/g Yeast 500max cfu/g Moulds 500 max cfu/g Clostridium perfringens 100 max cfu/g Bacillus Cereus 1000 max cfu/g Lysteria monocytogenes Absent cfu/25g
Mycotoxines	Aflatoxin B1 Within the tolerances established EU regulations n° 1881/2006 and following Total aflatoxin Within the tolerances established EU regulations n° 1881/2006 and following
Pesticides Residuals	Within the tolerances established for such residuals by EU regulations (Reg. CE n°396/05, Reg. CE n°178/2006, Reg. CE n°149/2008 and following.
Genetically Modified Organisms	Product has been obtained without use of genetically modified organisms (GMO) and/or derivates, in accordance with Reg. 1829/2003, 1830/2003 and following legislation.
Storage and shelf life	24 months if stored in a dry and clean place, kept away from sources of moisture, heat and direct light.

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Allergens	Present at the same site: celery, mustard, sesame seed, dehydrated garlic and onion. This is without prejudice to everything listed in the following table, columns and specific notes for critical allergens.				
Potentially Allergenic Ingredients in accordance with EU Regulation No. 1169/2011 (note 1) Cereals containing gluten (namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	COLUMN A) Direct presence in the product (notes 2 and 7)	COLUMN B) Specific Name and Quantity (As in note 3)	COLUMN C) Risk of accidental contamination (notes 4 and 7)	COLUMN D) Presence in the processing line of the company	COLUMN E) Presence at the production or storage site of the company
Crustaceans and products thereof	NO		NO	NO	NO
Eggs and products thereof	NO		NO	NO	NO
Fish and products thereof	NO		NO	NO	NO
Peanuts and products thereof	NO		NO	NO	NO
Soybeans and products thereof	NO		NO	NO	NO
Milk and products thereof (including lactose)	NO		NO	NO	NO
Nuts (as in note 6)	NO		NO	NO	NO
Celery and products thereof	NO		NO	NO	YES
Mustard and products thereof	NO		NO	NO	YES
Sesame seeds and products thereof	NO		NO	NO	YES
Lupin and products thereof	NO		NO	NO	NO
Molluscs and products thereof	NO		NO	NO	NO

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Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted	NO		NO	NO	YES
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Note 1) Critical allergens in accordance with EU Regulation No. 1169/2011

Note 2) It indicates only whether the potentially allergenic ingredient is present in the relevant product as its direct constituent and/or ingredient and/or as a constituent of another ingredient of the product itself (including solvents, diluents and media for additives and flavourings); residues shall not be considered as "ingredients" as per letter F, Art. 2 of EU Regulation No. 1169/2011

Note 3) It indicates the type of potentially allergenic ingredient which may be present in the product and, where possible and without absolute precision, the relevant amount (with one of the possible information, or similar: % by weight, range, "less than" or "greater than")

Note 4) It indicates only whether, within the company and during the processing and/or handling of the product, there is a risk of "accidental" contamination with critical allergens listed in Annex II of EU Regulation No. 1169/2011

Note 5) It only indicates whether critical allergens are present either in the company processing lines or in the storage sites of. Following a specific assessment of the hazards and consequent possible risks that might exist within the company, has compiled and thoroughly applies an appropriate procedure for the management of potentially allergenic ingredients. Precise internal measures are in place to prevent, where possible, phenomena of accidental contamination attributable to the direct productive activity.

Note 6) Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof.

Note 7) The information stated and shown in columns A) to E), in notes 1 to 6 and in their contents, as well as all the data listed herein are to be acknowledged in the light of the case studies carried out within the company and, in any case, of merely probabilistic results, and are based on the properly carried out risk assessment activity, but they do not constitute and cannot constitute, in any way, a guarantee of the absolute absence of potentially allergenic ingredients in the supplied and sold products.

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Each analysis attached and/or transmitted by our Company regarding the search for allergens, concerns solely and exclusively the allergen mentioned in the analysis itself. It cannot, in any case, constitute a guarantee of the absolute absence of that specific allergen and of allergens in general, also considering the technical and detection limits of the analytical methods available (also as according to the EFSA

Customer Approval of Specification	
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

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