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Herbs & Spices • Beans & Lentils
Cooking Oil • Specialty Flours
Nuts, Seeds & Dried Fruit • Food
Colourings Seasonings & Boosters
Salt • Sugar• Rice • Frozen &
Dry Retail Products • Wheat,
Flour & Starches • Ingredients

SPECIFICATION

Product Name: Pepper White Ground

Description: Whole white pepper of the Piper nigrum L. that have been dried, cleaned, sterilised and ground.

Country of Origin: India (100% Imported)

Chemical Analysis: Moisture 12%

Microbiological Testing:

TPC	Coagulase Postive Staylococcus	Bacillus cereus	E coli	Yeast	Moulds	Salmonella
<100,000cfu/g	<100cfu/g	<1000/g	<10mpn/g	<1000cfu/g	<10000cfu/g	ND25g

Nutritional Information:

Nutrient	Qty per Serve	Qty per 100g
Energy (kJ)	0.00	1208
Protein (g)	0.00	10.7
Fat, Total (g)	0.00	2.7
Fat, Saturated (g)	0.00	0.1
Carbohydrate (g)	0.00	42.1
Sugars (g)	0.00	0.6
Sodium (mg)	0.00	25

Physical Structure: Is greyish white to pale brown in colouration with flavour and odour typically pungent hot and highly aromatic.
Intended Use: To be used in cooking and is intended for the general population
Final Mode of Consumption: Cooking Required
Ingredient Listing: Pepper White Whole
Allergen Declaration: No known allergens.
Pack Size: 20kg
Primary Packaging: 20kg Paper Bag with Polyliner.
Secondary Packaging:
Storage and Handling requirements: Store in a cool, dry place out of direct sunlight in original packaging.
Transport: Dry & Segregated from any chemicals
Shelf Life Criteria: 24 Months
This product has been made without the aid of Genetic Modification techniques, directly as defined in Food Standards Codes 1.5.2
Disclaimer: Information in this specification is accurate and reliable to the best of our knowledge and belief.
This product has been produced in compliance with the joint Australian and New Zealand Food Standards Code.

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Issue by: Kelly Hulscher
Position: QA Manager