

Product details	
Article number	
<b>Supplier</b> (Specification only valid for goods from this supplier)	
Product name	organic pepper white whole
Legal name	pepper white, whole kernels
Country of processing	
<b>Country of origin</b> (for this article all possible origins are shown)	Sri Lanka other origins possible due to availability
Agricultural origin	Non-EU-agriculture
Product description	white pepper, whole, dried from organic agriculture according to regulation (EG) No. 834/2007 and 889/2008
Botanical name	Piper nigrum
Variety	
Production	
Customs tariff number	09041100
List of ingredients	pepper white whole* *from certified organic agriculture
Product picture (Example photo, not batch-related, deviations possible)	
Preparation	
Usage	
recommendations.	hat are prepared and consumed according to the preparation
Risk when used as intended for	
"YOPI" (Young, Old, Pregnant, Immunosuppressed)	
Potential advice for customers	
. Clonical dayloo for customers	



Further product characteristics	<u> </u>		
Vegan	Yes		
Raw food*	No		
Naturally without gluten	Yes		
Gluten free (< 20 ppm)	No		
Superfood	No		
not considered, as there are no sufficient information on manufacturing and proces	the prod reliable s tempe	uction process as well as sun-dried fru information on this. Mainly unrefrigera ratures are based on surveys of our su	uits. The temperatures during transport are ted containers and trucks are used. The
Average nutritional information	т-		
Energy (kJ / kcal)	1374	/ 328	
Fat (g)	2.1		
of which saturates (g)	0.5		
Carbohydrate (g)	64.3		
of which sugars (g)	61.1		
Fibre (g)	4.3		
Protein (g)	10.9		
Salt (g)	0.012		
Nutritional values may vary in natural pro Source: supplier L-71960	ducts		
Sensorial parameters	1		
Appearance/Colour	beige	to brown	
Flavour/Taste	chara	cteristically, no off-taste or off-flav	our/our
Consistency	firm, 1	ree flowing	
Chemical and physical parame	ters		
Water content	< 14	%	
Size / degree of grinding	ca. 3,	7-4,8 mm	
Purity	> 99,9	99 %	
Essential oil			
Ash insoluble in acid			
Spiciness			
Curcumin content			
Cumarin content			
Vanillin content			
Microbiological parameters accespices, 2018	cording	to the DGHM guideline and wa	arning values for herbs and
		Reference value (cfu/g)	Warning value (cfu/g)
E. Coli		1.000	10.000
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Mould	100.000	
Presumptive bacillus cereus	1.000	10.000
Clostridium perfringens	1.000	10.000
Salmonella		n.d. in 25g

The microbiological parameters, unless confirmed by analysis, are reference and warning values which are subject to natural variations according to origin and harvest.

Storage	and	shelf	life
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Best before date	24 months from production date
Storage advise	Originally packed, dry, keep away from light
Storage advice	storage at < 20 °C, max. 65 % atmospheric humidity
Other storage advices	
Packaging	
Net weight per unit in kg	15.00 kg / 25.00 kg
Packaging material	
(All possible packaging materials are	paper bag with polyethylene (PE) inlay, polypropylene (PP) bag

The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 11/2011 and 94/62.

### **GMO Status**

shown for this article)

The product is in accordance to Comm. RG (EC) No. 1829/2003 and Comm. RG (EC) No.1830/2003 and is not produced with GMO material.

### **lonizing radiation**

The product is not treated with ionizing radiation.

## **Pesticides**

The product is in accordance to the Comm. RG (EC) No. 834/2007 and corresponds to orientation values for Pesticides.

# Mycotoxines/Heavy metals

The product corresponds to the Comm. RG (EC) No. 1881/2006, Comm. RG (EU) No.165/2010 and other currently valid amendments.

## Foreign impurities

The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of.

### **Pests**

The product is free of living pests in all states of development.



	Contained as ingredient	Cross contamination possible	Comment
Gluten-containing cereals	-	n/a	
Wheat	-	n/a	
Rye	-	n/a	
Barley	-	n/a	
Oat	-	n/a	
Spelt	-	n/a	
KAMUT® Khorasan wheat	-	n/a	
Hybrides	-	n/a	
Crustaceans and crustacean products	-	n/a	
Eggs and egg products	-	n/a	
Fish and fish products	-	n/a	
Peanuts and peanut products	-	n/a	
Soybeans and soya products	-	n/a	
Milk and dairy products	-	n/a	
Nuts and nut products	-	n/a	
Almonds	-	n/a	
Hazlenuts	-	n/a	
Walnuts	-	n/a	
Cashew	-	n/a	
Pecan nuts	-	n/a	
Brazil nuts	-	n/a	
Pistachios	-	n/a	
Macadamia	-	n/a	
Celery and celery products	-	n/a	
Mustard and mustard products	-	n/a	
Sesame and sesame products	-	n/a	
Sulphur dioxide and sulphites > 10 ng/litre expressed as SO <sub>2</sub>	-	n/a	
∟upin and lupin products	-	n/a	
Molluscs and mollusc products	-	n/a	

n/a = not available

The above information is based on details provided by our suppliers and has not been confirmed by analyses.