	UN RATIIONS STANDARD	DATE: 30/10/2011
	SPICE PEPPER PURE WHITE GROUND	ED No: 01
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1. PRODUCT NAME

SPICE PEPPER PURE WHITE GROUND

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION

White pepper (*Piper nigrum* L.) ground obtained by grinding white pepper berries without adding any foreign matter to the pepper (e.g. whitening agents)



3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Spice pepper pure white (*Piper nigrum* L.) ground obtained by grinding white pepper berries without adding any foreign matter to the pepper (e.g. whitening agents)

3.2. OTHER PERMITTED INGREDIENTS

None Permitted

4. PROCESSING

Processing


- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. ISO 959-2:1998
- 4.3. CAC/RCP 42 - 1995 Code of Hygienic Practice for Spices and Dried Aromatic Plants

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS	MAXIMUM LIMITS
<i>Bacillus cereus</i>	n=5, c=1, m=10 ³ cfu/g, M=10 ⁴ cfu/g
<i>Clostridium perfringens</i>	n=5, c=1, m=10 ² cfu/g, M=10 ³ cfu/g
<i>Salmonella</i> spp.	n=5, c=0, Absent in 25 g
<i>Escherichia coli</i>	n=5, n=1, m=10 cfu/g, M=10 ² cfu/g
<ul style="list-style-type: none"> The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food; The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health. 	

6. CHEMICALCRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Agrochemicals/Pesticides residues	CODEX MRLs
QUALITY PARAMETERS	MAXIMUM LIMITS
Moisture content, max.	≤14% (m/m)
Total ash, % (m/m) max., on dry basis	3.5% (m/m)
Volatile oils, min., on dry basis	0.7% (ml/m)
Non-volatile ether extract (m/m) % min., on dry basis	6.5% (m/m)

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Piperine content, on dry basis	4% (m/m)
Acid-insoluble ash, on dry basis	0.3% (m/m)
Crude fibre, on dry basis	6.5% (m/m)

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	characteristic of white pepper, slightly sharp and very aromatic
Colour	Off-white
Foreign matter	Free from musty odour, living insects, moulds, dead insects, insect fragments, rodent, all materials other than Coriander seeds and all other matter of animal, vegetable or mineral origin, and any contamination.

8. CONTAMINANTS

- 8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	318Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 250 gr
Warranty at delivery location	4 Months

11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"
- 12.2. UNSTD-GEN-04: "UN Certification"