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|  | UN RATIONS STANDARD | DATE: 30/10/2011 |
| | SPICE PEPPER PURE BLACK GROUND | ED No: 01 |
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1. PRODUCT NAME

SPICE PEPPER PURE BLACK GROUND

PRODUCT RISK

| | | |
|-----|--------|------|
| LOW | MEDIUM | HIGH |
|-----|--------|------|

2. DESCRIPTION

Spice pepper pure black is obtained by grinding black pepper (*Piper nigrum* L.) berries, without adding any foreign matter to the pepper.



3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Spice pepper pure black

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 959-1:1998
- 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. CHEMICAL CRITERIA

| SAFETY PARAMETERS | MAXIMUM LIMITS |
|--|----------------|
| Agrochemicals/Pesticides residues | CODEX MRLs |
| QUALITY PARAMETERS | MAXIMUM LIMITS |
| Moisture content, max. | 13% (m/m) |
| Total ash, max., on dry basis | 6% (m/m) |
| Non-volatile ether extract, min., on dry basis | 6% (m/m) |
| Volatile oils, (ml/100 g) min., on dry basis | 1% (ml/m) |

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| Piperine content, min., on dry basis | 4% (m/m) |
| Acid-insoluble ash, max., on dry basis | 1.2% (m/m) |
| Crude fibre, insoluble index, max., on dry basis | 17.5 |

7. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|------------------|---|
| Odour or flavour | characteristic of black pepper, strongly sharp and very aromatic |
| Colour | Black |
| 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 | 255Kcal |

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"