



UN RATIONS STANDARD

DATE: 30/11/2013

SPICE PEPPER PURE BLACK GROUND

ED No: 02

CODE: UNSTD-COM 4193

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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 addition of other ingredients.



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

- 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)
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

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Odour or flavour	Characteristic of black pepper, strongly sharp and very aromatic
Colour	Black
Foreign matter	Free from musty/foreign odour, living and dead insects, insect fragments, moulds, foreign vegetable matter including material of animal and mineral origin and any other contaminants.

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	255 Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent packing material that maintains product's 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 g
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"