

	UN RATIONS STANDARD	DATE: 01/04/2024
	SPICE PEPPER PURE BLACK GROUND	ED No: 04
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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 whole unripe 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. CAC/RCP 42 - 1995 Code of Hygienic Practice for Spices and Dried Aromatic Plants

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS


- 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
Moisture content	≤ 12 % (m/m)
Aflatoxin B1/ Total (B1, B2, G1, G2)	≤ 5 µg/kg/10 µg/kg
Ochratoxin	≤ 15 µg/kg
QUALITY PARAMETERS	LIMITS
Total ash, max.	≤ 6.0 % (m/m), on dry basis
Non-volatile ether extract, min.	≥ 6.0 % (m/m), on dry basis
Volatile oils, min.,	≥ 1.0 (ml/100 g), on dry basis
Piperine content, min.	≥ 4.0 % (m/m), on dry basis
Acid-insoluble ash	≤ 1.2 % (m/m), on dry basis
Crude fibre, insoluble index	≤ 17.5 % (m/m), on dry basis

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Characteristic. Strongly sharp and very aromatic. Shall be free from off odour and flavour

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Colour	Black
Purity	Free from adulterants
Foreign matter	Free from musty odour, living insects, moulds, insects, insect fragments, foreign vegetable matter including material of animal and mineral origin and any other contaminants.
Storage and Transportation Temperature	15°C to 25°C

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 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	306 kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent recyclable/ biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 50 g to 250 g
Warranty at delivery location	Minimum 4 Months

11. LABELLING

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

12. OTHER REQUIREMENTS

- 12.1. ISO 959-1:1998
- 12.2. CXS 326-2017 STANDARD FOR BLACK, WHITE AND GREEN PEPPERS
- 12.3. UNSTD-GEN-03: "UN Inspection"
- 12.4. UNSTD-GEN-04: "UN Certification"