

Product Specification

Ground Black Pepper - Heat Treated

Product Code: 11BP

Version: 04

Date: 06/02/18

Product Description	The dried ground berries of the unripe fruit Piper nigrum
Ingredient Declaration	Black Pepper
Flavour and Odour	Pungent, aromatic and characteristic
Appearance	Greyish black with hint of brown free flowing powder
Country of origin	Vietnam

Microbiological - Maximum Levels Accepted

Total Viable Count /g	<50,000
E Coli /g	<10/g
Enterobacteriaceae /g	<100
Salmonella /25g	Negative in 25g
Yeasts and Moulds /g	<100

Product Profile

Particle Size	100% to pass through a 400 micron sieve
Extraneous Matter %	<1
Metal Detection (minimum)	Ferrous 2.5mm Non Ferrous 3.0mm Stainless Steel 3.5mm
Moisture %	<13
Total Ash %	<8
Acid Insoluble Ash %	<1.5
Volatile Oil %	1.5 min
Piperine content %	4 min
Aflatoxin B1	<5 (µg/kg)
Aflatoxin B ₁ + B ₂ + G ₁ +G ₂	<10 (µg/kg)
Ochratoxin	<15 (µg/kg)

Nutritional Information / 100g

Energy kJ	251		
Energy kcal	1050		
Protein	10.39g		
Fat	3.26g	Saturated fat	1.392g
Carbohydrate	63.95g	Of which sugars	0.64g
Fibre	25.03g		
Sodium	20mg	Salt	0.05g

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Intolerance and allergen information

Cereal/Wheat Products	✘	Seafood and shellfish	✘	Egg products	✘	Fish and fish products	✘
Lupin (ie leguminous plants, lupin flour)	✘	Milk and Dairy Products	✘	Molluscs (including squid & octopus)	✘	Nut and nut products	✘
Peanuts and products thereof	✘	Soybean and products thereof	✘	Sesame seed and products thereof	✘	Celery and products thereof	✘
Mustard and products thereof	✘	Products containing Sulphur dioxide and sulphites >10mg/kg	✘	Animal products	✘	Preservatives	✘
Flavours	✘	Colours	✘				
Details:							

Additional Information

Vegetarian	✓
Vegan	✓
Organic	✘
Kosher Suitable	✓

Storage & shelf life

Shelf Life	Typical shelf life is 2 years. Minimum guaranteed 1 year on delivery
Storage	Store in cool dry conditions away from direct sunlight
Labelling	Product name, Weight. Batch/lot code. Best before date. Allergen information as applicable

Packaging

Pack Size	25Kg
Material	Kraft paper sack with poly liner

Allergen Statement

JustIngredients supply a range of products which are internationally sourced from approved suppliers. Information is gathered from all suppliers to enhance knowledge of the product and supplier handling procedures.

The following products which are or may contain allergens are regularly handled by JustIngredients and their approved suppliers. Handling procedures are in place to reduce the likelihood of allergens being present.

- Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and their hybrid strains)
- Milk and Dairy Products (Skimmed Milk Powder)
- Peanuts
- Soybeans
- Nuts - Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut.
- Celery
- Mustard
- Sesame seeds
- Products containing sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as sulphur dioxide.

Pesticide Statement

JustIngredients do not knowingly supply material containing pesticide residues above the legal maximum residue levels (MRL's), Codex recommendation or at a level that could cause a food safety risk under the Food Safety Act. Suppliers risk assess the materials supplied to JustIngredients and where a pesticide issue is considered a risk the supplier arranges applicable testing and issuing of results before the materials are accepted by JustIngredients. Where pesticide residues are assessed as 'low risk' the supplier may carry out random testing.

Organic materials are guaranteed free from pesticides through a chain of approval and supplier assurances.

Health & Safety

A non-hazardous product if used under normal circumstances. Buyers of our products are aware that if our products are used for food use, goods must be cooked thoroughly before use. If you are unsure of the suitability of our product for your specific use, you should not use and seek further information from our customer services at technical@justingredients.co.uk

Use in production:

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customers' quality control checks are to be completed on the entire load prior to use in production or re-sale to 3rd parties in original state or as a blend.

Terms of sale:

All sales are subject to our standard terms and conditions, a copy of which is available at the following web link, http://www.justingredients.co.uk/docs/JI_Terms_and_Conditions.pdf or available by request (post /email) by requesting to our customer services at technical@justingredients.co.uk