

PRODUCT SPECIFICATION

PRODUCT CODE : **1-055-07**

PRODUCT NAME : **BLACK PEPPER GROUND 32 MESH**

PRODUCT DESCRIPTION : Dried immature berries of a flowering vine (Piper nigrum L.), used for flavouring purposes (spice).

COUNTRY OF ORIGIN : Raw Material : India, Viet Nam, Indonesia
Manufactured : Canada

LIST OF INGREDIENTS : Black pepper

CHEMICAL & PHYSICAL PROPERTIES :

Appearance:	Light grey to speckled black grey particles.				*(Visual)*
Flavour & Aroma:	Characteristic, penetrating odour; hot biting taste.				*(Organoleptic)*
Moisture:	12.0	%		maximum	*(ASTA Method 2.1)*
Total Ash:	7.0	%		maximum	
Acid Insoluble Ash:	1.0	%		maximum	
Volatile Oil:	2.0	mL/100g		minimum	*(ASTA Method 5.2)*
Added sugars:	0	g/100g			
Granulation:	On a US	#20 screen,	5 %	maximum	*(ASTA Method 10.0)*
	Thru a US	#20 screen,	85 %	minimum	*(ASTA Method 10.0)*
	Thru a US	#50 screen,	10 %	maximum	*(ASTA Method 10.0)*
Foreign Material:	Free as far as it is possible by current technical means.				

MICROBIOLOGICAL SPECIFICATIONS :

Standard Plate Count:	100 000	cfu/g	maximum	*(AOAC #986.32)*
Yeast & Mold:	100	cfu/g	maximum	*(AOAC #995.21)*
Coliforms:	100	cfu/g	maximum	*(AOAC #990.11)*
E.Coli:	Negative	in 10 g		*(AOAC #990.11)*
Salmonella:	Negative	in 25g		*(AOAC #010803)*

PACKAGING, STORAGE AND SHELF-LIFE :

Blue polyethylene lined cartons or other suitable packaging specified by the customer.
Storage should be at ambient temperature adapted to dry products, in sealed containers, to provide for a shelf life of minimum 24 months without appreciable loss of flavour or functional characteristics.

GMO DECLARATION & GENERAL REQUIREMENTS :

As the best of our knowledge and with information provide by supplier, we can declare that this product does not contain ingredient, which may be derived from a genetically modified source materials.

Product complies with the provisions of the Canadian Food and Drug Act and Regulations. Free of impurities, artificial colouring, adulterants, off flavours and aromas. Prepared, processed and package under sanitary conditions and in accordance with good manufacturing practices.

OTHER INFORMATIONS :

Kosher certified :	Yes
Halal certified:	Yes
Organic certified:	No
Natural :	Yes
Suitable for Vegan :	Yes
Suitable for Vegetarian :	Yes
Animal origin :	No
Irradiated :	No

Your Supplier of Spices & Dehydrated Vegetables

LES ALIMENTS CELL FOODS

21A, Chemin de l'Aviation
Pointe-Claire (Québec)
H9R 4Z2, CANADA
Ph.: 1.800.745.3838/514.428.8778
Fax: 514.428.8787
www.cellfoods.com



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NUTRITIONAL INFORMATION :

Energy :	251	kcal / 100 g	Sugars:	0.64	g / 100 g
Protein :	10.39	g / 100 g	Calcium:	443	mg / 100 g
Total Fat:	3.26	g / 100 g	Iron :	9.71	mg / 100 g
Saturated Fat :	1.392	g / 100 g	Potassium :	1329	mg / 100 g
Trans Fatty acid :	0.0	g / 100 g	Sodium :	20	mg / 100 g
Cholesterol:	0.0	mg / 100 g	Vitamin A :	547	IU / 100 g
Carbohydrate :	63.95	g / 100 g	Vitamin C :	0	mg / 100 g
Fibre :	25.3	g / 100 g	Vitamin D :	0	IU / 100 g

Source: USDA National Nutrient Database for Standard Reference

PRIORITY FOOD ALLERGENS CHECK LIST :

Any protein from any of the following foods, or any modified protein, including any protein fraction.	I Present in product	II Present in other products manufactured on same line	III Present in the same manufacturing plant
Peanuts	No	No	No
Almonds, Brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachios or walnuts	No	No	No
Sesame Seeds	No	No	Yes
Milk	No	No	Yes
Eggs	No	No	No
Fish	No	No	No
Crustaceans	No	No	No
Shellfish	No	No	No
Soybeans (excluding refined oil)	No	No	Yes
Wheat or Triticale	No	No	Yes
Gluten source (barley, oats, rye, triticale, wheat)	No	No	Yes
Mustard seeds	No	No	Yes
Added sulphites (in a total amount of 10 ppm or more)	No	No	Yes

At CELL Foods, we have procedures in place to avoid cross-contamination of the product with the allergens not present in the product but noted in Columns II and III.

Additional ingredients of concerns	Present in product
Celery	No
Coconut	No
Lupin	No

PRODUCT DISCLAIMER :

This specification is provided in good faith. Some product variability is inherent and natural in agricultural based products such as dehydrated vegetable products. Processing controls are put in place to minimize natural variability but it cannot be fully controlled. Climate, change in weather patterns and other natural factors can contribute to variability in raw materials, also affecting finished goods.

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