

PRODUCT SPECIFICATION
BLACK PEPPER/TABLE GRIND

Description

This product is from the dried fruit of Piper nigrum L.

General Requirements

All deliveries shall meet all standards for human consumption and conform in every respect to the provisions of the Federal Food, Drug and Cosmetic Act and the general regulations for its enforcement. Material and workmanship shall be of good quality and the product prepared in accordance with good manufacturing procedures and under sanitary conditions.

General

- Scientific name piper nigrum L
- Color/Appearance: Characteristic
- Flavor/Aroma: Typical of black pepper and free of off-flavor
- Texture: Free of lumps and free flowing
- Size: 95% minimum through US#25

Chemical

- Moisture: 9% Maximum
- Total Ash: 3.1% Maximum
- Acid Insoluble Ash: Maximum .04% Maximum

Storage

Storage shall be under normal warehouse conditions, off the floor and away from walls. The above specification is to be used as a guideline only. Some product variability is inherent in agricultural based products. Under these conditions, shelf life is estimated to be 1 year or longer.