PRODUCT SPECIFICATION SHEET

Product Name: Ground Black Pepper / Ground White Pepper
Prepared by: Quality Assurance Department
Date of Issue: 16 June 2023
Version: 2.0
Standard Referenced: BRCGS Food Safety, Issue 9

1. Product Identification

Item	Description
Description	Ground black pepper comes from the pepper plant, which grows in tropical areas. It is a plant from the piperaceae family. The colour of the peppercorns is determined by the moment of harvesting. It is picked at the moment it turns from green to red during its ripening process and is then dried naturally. This gives the spice its brown to black colour. It is then ground into powder.
Product Code	
Product Name	Ground Black Pepper / Ground White Pepper
Botanical Name	Piper nigrum
HS Code	09041120
Product Description	Finely ground spice from dried black or white pepper berries
Processing	Cleaned, ground and ETO, steam sterilized if required by the client
Intended Use	Food ingredient (industrial or retail use)
Country of Origin	Vietnam

2. Organoleptic & Physical Properties

Parameter	Black Pepper Ground	White Pepper Ground
Appearance	Brown-black to grayish-white powder	Off-white to grayish-white powder
Odour & Flavour	Pungent, aromatic, typical of pepper	Mild pungent, clean
Particle Size	#12 / #18 / #25 / #60 (See section 7)	#60: ≥90% passing

3. Chemical Properties

Parameter	Specification
Moisture	Max 12%
Volatile Oil	Min 1%
Piperine Content	Min 4%
Aflatoxin B1	Max 5 µg/kg
Total Aflatoxins	Max 10 µg/kg (B1 + B2 + G1 + G2)

4. Microbiological Parameters

Test	Limit
Total Plate Count (TPC)	Max 10^4 CFU/g
Yeast and Mould	Max 10^2 CFU/g
Coliforms	Max 10^2 CFU/g
Staphylococcus aureus	Max 10^2 CFU/g
Bacillus cereus	Max 10 CFU/g
Clostridium perfringens	Max 10^2 CFU/g
Enterobacteriaceae	Max 10^2 CFU/g
E. coli	Negative/g
Salmonella spp.	Negative/25g

5. Allergens & Additives

Aspect	Status
Allergens	None detected
Additives	None added
GMO Status	Non-GMO
Irradiation	Not irradiated
Treatment	ETO / Steam sterilized if required

6. Shelf Life & Storage

Parameter	Specification
Shelf Life	24 months from production date
Storage Conditions	Cool, dry, well-ventilated area; avoid sunlight
Packaging	25 kg paper bag or according to the client's requirement
Labelling	Product name, batch number, net weight, MFG/EXP

7. Particle Size Specification

Grade	Specification
Black Pepper #12	>#10: Max 5%; <#25: Max 10%
Black Pepper #18	>#18: Max 10%; <#30: Max 20%
Black Pepper #25	>#25: Max 10%; <#50: Max 30%
Black/White Pepper #60	<#60: Min 90%

8. Compliance & Certification

Certifications	Status	Remark
BRCGS Food Safety	Yes	

ISO 22000 / HACCP	Yes	
HALAL	Yes	
KOSHER	Yes	
FDA	Yes	
Organic Certification	Yes	Optional

9. Declaration

This product conforms to all relevant national and international food safety regulations. No additives, colorants, preservatives or allergens are added during processing.

Prepared by: QA Department, MC Agri Group

Date: 16 June, 2023

Authorized Signature:

Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policy will apply.						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO