

Black Pepper Whole

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Raw Material: **Dried mature berries of Piper nigrum L.** Origin: East Africa

Product Code: BP-whole

EU Taric Code: 0904.11

Cropping & Processing	Harvesting: depends on region, either Jan-Feb or Jul-Aug, Time between harvesting and drying: 2-3 days, QC sampling according to ISO 948		
Packaging Instructions	Double layer 25 kg bags: PP outer bag with PE inner lining 20 ft container, 15 tons, carton covering on sides		
Chemical Characteristics	Quality Minima (ESA)¹	Typical Values	REMARKS
Moisture	12.0 % max		Grade II<13%, G III<14%
Total ash	Nil		
Non volatile ether extract	7,0 % min		Grade II>6%, G III<6%
Volatile Oil (VO)	2,0% min		Grade II<2%, G III<1,8%
Piperine content	3,5% min		Grade II<3,5%, G III<3%
Physical Characteristics	Grade I		Grade II = FAQ Fair Average Quality
Foreign matter	Absent		
Extraneous matter	1,0% max		Grade II<1,5%, G III<2%
Light berries	2,0% max		Grade II<5%, G III<10%
Pinheads	3,0% max		Grade II<5%, G III<7%
Bulk density	Min 500 g/l		GradeII>500, GIII>450 g/l
Mouldy or insect defiled berries	Nil		Grade II<1%, G III<3%
Organoleptic taste	Hot, biting, pungent		
colour	Brown-black, black		
smell	Mouldy, rancid		
Shape/diameter	2,5-7,0 mm		
Other			1 ppb = 1 µ/kg
Aflatoxin total	< 10 ppb		(B1+B2+G1+G2)
Aflatoxin B1	< 5 ppb		
Ochratoxin A total	< 30 ppb		
Pesticides	Absent		

The product adheres to EU-legislation for pesticides and heavy metals
The product is non-irradiated, non-ETO treated and non-GMO
The product is free of allergenic materials

¹ ESA = European Spice Association,