



UN RATIONS STANDARD

DATE: 31/08/2018

SPICE PEPPER PURE BLACK GROUND

ED No: 03

CODE: UNSTD-COM 4193

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1. PRODUCT NAME

SPICE PEPPER PURE BLACK GROUND

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION

Spice pepper pure black is obtained by grinding whole unripe black pepper (*Piper nigrum* L.) berries, without adding any foreign matter to the pepper.



3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Spice pepper pure black

3.2. OTHER PERMITTED INGREDIENTS

None Permitted

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. ISO 959-1:1998
- 4.3. CAC/RCP 42 - 1995 Code of Hygienic Practice for Spices and Dried Aromatic Plants

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Agrochemicals/Pesticides residues

CODEX MRLs

QUALITY PARAMETERS

MAXIMUM LIMITS

| | |
|--|-------------|
| Moisture content, max. | 13% (m/m) |
| Total ash, max., on dry basis | 6.0% (m/m) |
| Non-volatile ether extract, min., on dry basis | 6.0% (m/m) |
| Volatile oils, (ml/100 g) min., on dry basis | 1.0% (ml/m) |
| Piperine content, min., on dry basis | 4.0% (m/m) |
| Acid-insoluble ash, max., on dry basis | 1.2% (m/m) |
| Crude fibre, insoluble index, max., on dry basis | 16.0% |



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7. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|----------------------------|--|
| Odour or flavour | Characteristic of black pepper, strongly sharp and very aromatic |
| Colour | Black |
| Foreign matter | Free from musty odour, living insects, moulds, insects, insect fragments, foreign vegetable matter including material of animal and mineral origin and any other contaminants. |
| Storage and Transportation | Ambient temperature |

8. CONTAMINANTS

- 8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

| NUTRIENTS | AMOUNT PER 100 g OF PRODUCT |
|-----------|-----------------------------|
| Energy | 255 Kcal |

10. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|---|
| Primary packaging | Food grade polyethylene or equivalent recyclable/biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling. |
| Secondary packaging | Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling. |
| Primary packaging net weight | From 50g to 250g |
| Warranty at delivery location | 4 Months |

11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"
- 12.2. UNSTD-GEN-04: "UN Certification"