

PRODUCT SPECIFICATION	
Product Name	GROUND BLACK PEPPER
Product Code	2308

Supplier	Name	NUTS IN BULK

Quality System Certified and implemented	Food Safety Management Systems, BRC Global Standard for Food Safety and implemented the HACCP system according to the EU/UK standard.
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PRODUCT CHARACTERISTICS	
Origin	India/ Brazil/Indonesia/Vietnam
Product denomination (legal name)	Ground black pepper. <i>Piper Nigrum</i> (Piperaceae)
Description of the product	Black Pepper is obtained from the small, dried berry of the vine Piper nigrum (piperaceae). For Black Pepper the berries are picked while still green, allowed to ferment and then sun-dried.
Description of the process	Sun – dried and partially separated from extraneous matter, at origin; cleaned, ground, sieved, passed over magnets, quality controlled
Ingredients declaration	Black Peppercorns (spice).

Organoleptic values	Details	Method
Appearance	Powder	Organoleptic
Colour	Grey/Black	Organoleptic
Flavour	Strong & pungent flavor. Pepper has a characteristic pungent biting taste. No off flavours or taints.	Organoleptic
Odour	Strong & pungent aroma. No off odours or taints.	Organoleptic
Texture	Free Flowing	Organoleptic

Analytical values	Target	Minimum	Maximum	Method
Moisture (% w/w)			12%	ISO 1442:1997
Volatile Oil (% v/w)		1.5%		ASTA 5.0
Acid insoluble ash (% w/w)			1.4%	ASTA 4.0
Ash content (% w/w)			8%	ISO 936:1998
Mycotoxins :				
Aflatoxin B1			<5ppb	ASTA 24.1
Aflatoxin total			<10ppb	ASTA 24.1
Ochratoxin			15ppb	HPLC

Physical values	Target	Minimum	Maximum	Method
Particle Size	95% passes through 420 (US40) micron screen			Sieve Size Inspection
Extraneous matter			<1%	ASTA Cleanliness
Impurities/foreign material			Absent	Visual/Cleaning/Sifting
Bulk density (g/l)				Weighing
Metal detection (mm)	Fe	Non-Fe	SS	Metal Detector
	4.0 0mm	5.0 mm	5.0mm	

Microbiological values	Minimum (m)/g	Maximum (M)/g	Method
TVC		10/7	ISO 4833:2003
Coliforms		10/4	ISO 21528-2:2004
B. cereus		1000	ISO 7932:2005
E. coli		10/2	ISO 16649-1:2000
Salmonella		Absent in 25/g	ISO 6579:2002
Yeasts		10/6	BS 4285-3.6:1986
Moulds		10/6	BS 4285-3.6:1986

Heavy Metals (Data are based on the results of our internal monitoring system and supplier's information)

Products are supplied in accordance with the current EU/UK Contaminants Legislation.

Pesticide

Products are supplied in accordance with the current EU/UK Pesticide Legislation.

Packaging

Description	Blue Food Grade Poly Sac
Size	460 x 560 x 990 Tri-Ex 140mu
Packaging weight	Net 25Kg – Other pack size available upon customer's request.
Bag weight	150g-200g

Labelling	Product Description, Batch/Mill order Number, Best before Date, Net Weight
Storage conditions	On pallets under cool, dry, hygienic conditions; not exposed to sunlight.
Shelf life	Maximum 2 years on production. Minimum 75% of declared maximum shelf life.

PRODUCT SUITABILITY		
Vegetarians	YES	Not Certified
Vegans	YES	
Kosher	YES	
Halal	YES	
Coeliacs	No	

Nutrition information per 100g	
kcal	286
kJ	1201
Protein (g)	12.8
Carbohydrate (g)	38.3
Sugar (g)	0.6
Fat (g)	3.3
Saturates (g)	1
Salt (g)	0.11

Calculation from Literature value using Nutrition Facts software.

No .	Allergen	Present in Product	Present on Site	Processed on Site	Risk of cross contamination through Supply chain
1	Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut and products thereof	No	Yes	Yes	Yes (Site airborne, Control in place)
2	Crustaceans and products thereof	No	No	No	No
3	Egg and products thereof	No	No	No	No
4	Fish and products thereof	No	No	No	No
5	Peanuts and products thereof	No	No	No	No
6	Soybeans and products thereof	No	No	No	No
7	Milk and dairy products (including lactose)	No	No	No	No
8	Nuts : Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof	No	No	No	No (Supplier store nuts at different site)
9	Celery and products thereof	No	Yes	Yes	Yes (Site airborne, Control in place)
10	Mustard and products thereof	No	Yes	Yes	Yes (Site airborne, Control in place)
11	Sesame Seeds and products thereof	No	Yes	Yes	Yes (Site airborne, Control in place)
12	Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre, expressed as SO ₂	No	Yes	Yes	No
13	Lupin	No	No	No	No
14	Molluscs	No	No	No	No
* Cross-Contamination in Supply Chain: As above.					
Allergens in product			None		
How do you control cross contamination of allergens processed on site?			we implement strict allergen control measures to prevent cross -contamination of allergens such as Mustard, Celery, Cereals containing Gluten, sulphites and Sesame. This includes segregated storage, dedicated equipment when feasible, validated cleaning protocols, and regular allergen swab testing. Our staff are trained in allergen handling, and we use controlled production scheduling to minimize risks. We also ensure suppliers follow strict allergen management procedures. While environmental factors in the supply chain can introduce risks, we are committed to maintaining the highest standards of allergen safety.		
Detail any 'May contain' allergen warning required for this product			Customer to risk assess from above information.		

GMO STATEMENT

Referring to the EU council regulations 1829/2003 and 1830/2003, we herewith issue the following statement concerning the above mentioned product :

Neither the product itself nor any component is produced from raw materials of which genetically modified varieties are known.	Yes
The product or a component is produced from raw materials which are identity preserved. This statement is based on statements of our suppliers.	No
The product or a component is produced from raw materials which have a GM origin.	No
This product needs declaration as GMO.	No

IRRADIATION STATEMENT

There are no known irradiated ingredients present in any of the raw material or finished products manufactured by the our supplier. The company has no intention of knowingly purchasing any raw material or ingredient that has been irradiated.

REMARKS

Use in production

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receive of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customers' quality control checks are to be completed on the entire load, prior to production and use.

Infestation

Relating particularly to Coriander Seed, Whole Chillies and Fennel Seed: We cannot guarantee that goods will not at a later date, be subjected to infestation, unless specifically vacuum treated or heat treated. Even after treatments, treated goods can be subjected to re-infestation if incorrectly stored. Untreated seeds, herbs and spices in any form, treated with approved chemical fumigants, are still susceptible to possible infestation, as insect eggs are not destroyed by current chemical fumigants.

Nut & Peanut Statement

Whilst our suppliers are fully aware of consumer concerns regarding the use of Nuts, peanuts and thereof products, and in many cases are peanuts / nuts free sites, they are unable to give categorical assurances that their products are Peanut Nut Free from the following reasons:

- Many herbs and spices are grown and processed in close proximity to nuts / peanuts at various origins
- Transportation can also be a possible source of adventitious cross contamination as many products are transported in containers from origin over which our suppliers are unable to exercise any controls.

Customer Approval

The contents of this specification is the sole property of our supplier, prior written confirmation must be obtained from our supplier before any information contained within the specification is supplied to a 3rd party.

Allegens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis will apply.

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