

4034

PRODUCT SPECIFICATION Article code: GVPPPZ Page: 1 van 2 Date: 13-11-2007 Version: 2 **General information**

Product Name	Black pepper milled
Article code	GVPPPZ
Product Description	Dried and milled pepper berries of the Piper Nigrum L.

Ingredient declaration

Ingredients:	Black pepper milled.
Other remarks:	-

Allergen information

According to EU-legislation 2003/89 – allergens (including EU-legislation 2005/26 & 2006/142)	Presence Yes / No
Cereals containing gluten and products thereof (e.g. wheat, rye, barley, oats, kamut or their hybridized strains) and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	No
Nuts (almonds, pistachio, hazelnuts, walnuts, Brazil nuts, cashew nuts, pecan, Macadamia, pine nuts) and products thereof	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/liter expressed as SO ₂	No
Lupine and products thereof	No
Shellfish and products thereof	No

Nutritional value per 100 gram

Parameter	Level	Unit
Energy value (kilo joule)	1390	kJ
Energy value (kilocalorie)	331	kcal
Total protein	11,0	Gram
Total carbohydrate	65,0	Gram
Total fat	3,0	Gram

Nutritional values are based upon specifications given by the suppliers of the raw materials.

PRODUCT SPECIFICATION Article code: GVPPPZ Page: 2 van 2 Date: 13-11-2007 Version: 2

Physical and chemical properties

Legislation	Every product shall comply with all relevant national and EU-legislation.
Physical contamination	Every product shall be free from visible product foreign bodies (e.g. glass, rope, wood, metal parts).
Aflatoxin	Every product complies with EU-legislation (e.g. EU 472/2002) regarding max. levels of aflatoxins (B1 & total B1/B2/G1/G2).

Microbiological values

Micro-organism	Level	Unit	Method
Total plate count	Max. 10 ⁷	kve / gram	ISO 4833
Yeasts & moulds	Max. 10 ⁵	kve / gram	ISO 7954
Salmonella	Absent	kve / 25 gram	ISO 6579
Enterobacteriaceae	Max. 10 ⁵	kve / gram	ISO 21528

Other quality items

Best before date	24 months after production.
Storage conditions	Cool, dry and dark storage are recommended.
Quality systems	The quality system of Nutshell Packaging is based on HACCP-, ISO 9001:2000-, BRC- and IFS-certified systems.
Irradiation	The product is not irradiated.
GMO-status	The product is free from GMO-substances or ingredients which are produced by means of genetically modified organisms.

Issued by

Name	P.Milligan
Function	QA Manager
Signature	

Disclaimer

The information contained herein is given to the best of our knowledge. However, it is the responsibility of the customer to determine whether the applicability of this information is suitable for the correct purpose. All information is valid until revision.