



**PDS ORGANIC SPICES**  
 VALANJAGANAM, KUTTIKANAM .P.O  
 PEERMADE-685 531, IDUKKI DISTRICT, KERALA, INDIA

**PRODUCT SPECIFICATION**

**STEAM STERILIZED ORGANIC WHITE PEPPER WHOLE**

<b>Botanical Name:</b> <i>Piper nigrum</i> L.	<b>Packaging/Storage:</b> Best kept dry and cool at 70° F & 60% RH. Packed 25Kg net in paper bags with polythene liner inside.
<b>Certification:</b> 100% Organic– Control Union Certifications Bio-Suisse, JAS, USNOP & Council Regulation (EC) 834/2007	
<b>Origin:</b> INDIA	

**Product Description:** White pepper is prepared by soaking fully matured berries of *Piper nigrum* L. in clean flowing water for about 10 days and sun drying the same after removing the outer pericarp. Complies with USFDA ASTA&EU standards.

**Cleanliness**

<b>Excreta, Mammalian</b> (mg/lb)	1
<b>Excreta, Non-Mammalian</b> (Maxmg/lb)	1
<b>Extraneous Matter</b> (max % w/w)	0.5
<b>Insect Defiled/Infested</b> (max % w/w)	1
<b>Insects, Whole Dead</b> (max count)	2
<b>Visual mold</b> (max % w/w)	1

**Physical Characteristics:**

<b>Appearance</b>	Spherical with fairly smooth surface
<b>Color</b>	Pale white to brownish white
<b>Bulk Density</b>	570g/1000ml +/-20
<b>Light Berries</b>	2%(Max)

**Organoleptic Characteristics:**

<b>Aroma</b>	Typical aroma, Weak Musty
<b>Flavor</b>	Hot biting and pungent

**Chemical Properties and Limits:**

<b>Volatile Oil</b>	1.0% (Min)
<b>Total ash</b>	3.0% (Max)
<b>Moisture</b>	12% (Max)
<b>Acid Insoluble Ash</b>	0.3%(Max)

**Microbiological&Mycotoxins Properties:**

Property	Maximum Limit
<b>Total Plate Count</b>	< 20,000 cfu /g
<b>E. coli</b>	< 20 MPN/g
<b>Coliforms</b>	< 30 MPN/g
<b>Bacillus cereus</b>	< 10 Org/g
<b>Staphylococcus aureus</b>	< 10 Org/g
<b>Salmonella</b>	Absent in 25 g
<b>Yeast &amp; Mould</b>	< 500 cfu /g
<b>Aflatoxin</b>	
<b>B1</b>	<5 ppb
<b>(B1+B2+G1+G2)</b>	<10ppb

**Pesticides & Fumigants: None**

**The product is free from GMO, not irradiated and does not contain any additives or preservatives.**

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