



ROBUST MADAGASCAR

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PRODUCT DESCRIPTION

BLACK PEPPER

Black pepper (*Piper nigrum*) is a flowering vine in the family Piperaceae, cultivated for its fruit (the peppercorn), which is usually dried and used as a spice and seasoning. It is a dried berry of *Piper nigrum* L., having an unbroken pericarp

PRODUCT SPECIFICATIONS

PRODUCT PROCESSING	MACHINE AND SORTED	CLEANED
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SENSORY PROPERTIES

APPEARANCE	Wrinkled, Dark brown to black outer skin
AROMA	Strong, Pungent and Aromatic
FLAVOUR	Sharp, Spicy and Slightly Woody

PHYSICAL-CHEMICAL REQUIREMENTS

BULK DENSITY(GL)	500-550
MOISTURE % MAX.	13
VOLATILE OIL (ML/100G. MIN)	2
TOTAL ASH % MAX.	7
PIPERINE CONTENT (% MIN.)	4

MICROBIAL PARAMETERS

TOTAL PLATE COUNT (TPC)	<10 ⁵ CFU/g
YEAST AND MOLD COUNT	≤10 ³ CFU/g
SALMONELLA	Absent in 25g
E.Coli.	Absent in 1g

SHELF LIFE

When stored under proper and recommended storage conditions the product can withstand a duration of 12 to 24 months.

USES

Black pepper enhances flavor in savory and sweet dishes, from meats and marinades to desserts and pickles. It also serves functional roles in air purification, pest repellent, and even as a natural self-defense tool.

ALLERGEN STATEMENT

Contains Piperine may cause itching, irritation, sneezing or coughing.

MYCOTOXIN

Products are routinely checked for Aflatoxin and Ochratoxin and it complies with the regulations of the destination country.

PACKAGING

Packed in sealed PP bags properly closed to preserve aroma, prevent contamination, and maintain product quality throughout the shelf life.

STORAGE

Store black pepper in a cool, dry place, away from direct sunlight and moisture. Keep in an airtight container to preserve aroma and flavor. Avoid high humidity and temperature fluctuations.

GM DECLARATION

To the best of our knowledge this product is non-GM and does not contain GM processing agents. This has been verified by traceability/identity preservation systems including adequate separation.