

Product Specification



Product Title	CRACKED BLACK PEPPER 12 MESH 25KG SACK - L
Product Code	OC30188

Product name CRACKED BLACK PEPPER #12

Description Black pepper is produced from the still-green unripe berries of the pepper plant (Piper nigrum). The berries are dried in the sun or by machine for several days, during which the fruit around the seed shrinks and darkens into a thin, wrinkled black layer. Once dried, the fruits are called black peppercorns.

Origin Vietnam, Brazil

Ingredient Pepper

Pesticides Comply with UK regulation

PHYSICAL, CHEMICAL & MICROBIOLOGICAL PROPERTIES

Flavour Characteristics, hot, aromatic pungent and penetrating. Free from foreign flavour and odour

Appearance Black, brown or dark gray color

PHYSICAL REQUIREMENTS				
No	Characteristic	Standard	Unit	Method
1	> 12 US Mesh	Max 5.0	%w/w	ASTA 10.0
	< 35 US Mesh	Max 5.0	%w/w	ASTA 10.0
CHEMICAL REQUIREMENTS				
2	Moisture	Max 12.0	%v/w	ASTA 2.0
	Volatile oil	Min 1.0	%v/w	ASTA 5.2
	Piperine	Min 3.5	%w/w	ISO 5564:1982
	AIA- Annual test	Max 1.5	%w/w	ASTA 4.0
	ASH- Annual test	Max 7	%w/w	ASTA 3.0
MACRO SANITARY REQUIREMENTS				
3	Extraneous/foreign matter	Max 1	% w/w	ASTA Cleanliness
MICROBIOLOGICAL REQUIREMENTS				
4	Total Plate Count (TPC)	Max 50,000	cfu/g	ISO 4833-1:2013/AMD 1:2022
	Coliforms	Max 500	cfu/g	ISO 4832:2006
	Yeast & Mold	Max 500	cfu/g	ISO 21527-2:2008
	E.coli	Negative	Detection/10g	ISO 16649-3:2015
	Salmonella	Negative	Detection/25g	ISO 6579-1:2017/AMD 1:2020

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General control of (chemical, microbiological and physical) safety

Chemical	Control ingredient direct contact surface (packaging materials, processing equipment using food grade materials)
Microbiological	By Steam Treated Control through personnel and processing equipment hygiene
Physical	By cleaning process

4. Packaging, storage conditions, labelling

Packaging	Kraft bag with PET Net 20-25kg
Storage condition	Store in cool dry place
Shipping condition	In cleaned, sealed container truck
Labelling	As per customer requirement (Product name, lot number, shelf life, net content)
Shelf life	24 months from production date
Intended use	Use as a spice by customer.

5. Other information

Allergens statement	Does not contain milk, eggs, fish, shellfish, tree nut, nuts, legume, grain, mustard, sesame, celery, lupine, molluscs or theirs derivatives
GMO status	Non-GMO
Kosher Status	KOSHER
Halal status	HALAL JAKIM, HALAL GSO

Customer Approval of Specification	
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 02/03/2026 12:10:28

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