

<b>Product code</b>	<b>024003 WHITE PEPPER POWDER BIOSTEAMED</b>				
<b>Botanical name</b>	Piper nigrum L. (Piperaceae)				
<b>Description</b>	Ripe fruits harvested fresh, then rubbed to remove the pericarp, soaked in salted water or limewater, finally dried, cleaned, ground, sifted and metal detected. Product has been steam treated				
<b>Country of origin</b>	Indonesia				
<b>Packaging</b>	Food grade polypropylene or multiwall paper bag with inner blue PE liner				
	<b>PROFESSIONAL USE PRODUCT. IT DOES NOT RAPRESENT A PRE-PACKED FOOD AND IT IS NOT INTENDED FOR FINAL CONSUMERS AND COLLECTIVITY</b>				
<b>sensory characteristics</b>	taste	Characteristic, hot and biting			
	color	Creamy yellowish white			
	aroma	Characteristic, intense, slightly pungent			
<b>physical characteristics</b>	particle size	70	min	g/100 g	Through US 60 mesh (0,250 mm)
	bulk density	525	min	g/litre	Determined by digital apparatus (30 strokes for 60")
	extraneous matter	1	max	g/100 g	Extraneous matter includes everything derived from the plant from wich the product has been sourced, but is not the required fragment (i.e. stalks, leaves, and so on)
	foreign matter	Absent	max	W/W	Class A. Unacceptable and hazardous materials like visible mould, living insect, rodent excreta, insects fragments (>2mm), stones, glass, metal, hard plastic, wood splinter
		0,02%	max	W/W	Class B. Unacceptable and disgusting materials like rope, hairs, paper, soft plastic, pieces of textile, bird's feathers, snails, rubber, insect fragments (<2mm), hard materials (<2mm)
<b>chemical characteristics</b>	weight loss upon drying	13	max	g/100 g	Sample weight 5 g; program rapid; Temp. 105°C; Test end after 30" of stationary weight
	water activity	0.7	max	aW	Rotronic
	volatile oil	1	min	ml/100 g	
	total ash	3.5	max	g/100g	
	acid insoluble ash	0.3	max	g/100g	
	Piperine	4	min	g/100gr	
<b>heavy metals</b>	Lead (Pb)	Within the tolerances established EU regulations n° 915/2023 and following			
	Copper (Cu)	20	max	mg/kg	
	Zinc (Zn)	50	max	mg/kg	
	Arsenic (As)	5	max	mg/kg	
<b>microbiological characteristics</b>	Salmonellae	Absent		cfu/25g	
	total plate count	50.000	max	cfu/g	
	yeasts	500	max	cfu/g	
	moulds	500	max	cfu/g	
	total coliform bacteria	100	max	cfu/g	
	Escherichia coli	10	max	cfu/g	
	Bacillus cereus	1.000	max	cfu/g	
	Clostridium perfringens	100	max	cfu/g	
	Lysteria monocytogenes	Absent		cfu/25 g	
<b>mycotoxines</b>	Aflatoxin B1	Within the tolerances established EU regulations n° 915/2023 and following			
	Total Aflatoxin B1+B2+G1+G2	Within the tolerances established EU regulations n° 915/2023 and following			
	ochratoxin A	Within the tolerances established EU regulations n° 1137/2015 and following			
<b>pesticides residuals</b>	Within the tolerances established for such residuals by EU regulations (Reg. CE n°396/05, Reg. CE n°178/2006, Reg. CE n°149/2008 and following				

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genetically modified organisms	Product has been obtained without use of genetically modified organisms (GMO) and/or derivatives, in accordance with Reg. 1829/2003, 1830/2003 and following legislation
storage and shelf life	Three years if stored in a dry and clean place, kept away from sources of moisture, heat and direct light

<b>Item code</b>	<b>024003 WHITE PEPPER POWDER BIOTEAMED</b>				
<b>Allergens</b>	Present at the same site: celery, mustard, sesame seed, dehydrated garlic and onion. This is without prejudice to everything listed in the following table, columns and specific notes for critical allergens.				
<b>Potentially Allergenic Ingredients in accordance with EU Regulation No. 1169/2011 (note 1)</b>	<b>COLUMN A) Direct presence in the product (notes 2 and 7)</b>	<b>COLUMN B) Specific Name and Quantity (As in note 3)</b>	<b>COLUMN C) Risk of accidental contamination (notes 4 and 7)</b>	<b>COLUMN D) Presence in the processing line of the company Webb James</b>	<b>COLUMN E) Presence at the production or storage site of the company Webb James</b>
Cereals containing gluten (namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	NO		NO	NO	NO
Crustaceans and products thereof	NO		NO	NO	NO
Eggs and products thereof	NO		NO	NO	NO
Fish and products thereof	NO		NO	NO	NO
Peanuts and products thereof	NO		NO	NO	NO
Soybeans and products thereof	NO		NO	NO	NO
Milk and products thereof (including lactose)	NO		NO	NO	NO
Nuts (as in note 6)	NO		NO	NO	NO
Celery and products thereof	NO		NO	NO	YES
Mustard and products thereof	NO		NO	NO	YES
Sesame seeds and products thereof	NO		NO	NO	YES
Lupin and products thereof	NO		NO	NO	NO
Molluscs and products thereof	NO		NO	NO	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted	NO		NO	NO	YES

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Note 2) It indicates only whether the potentially allergenic ingredient is present in the relevant product as its direct constituent and/or ingredient and/or as a constituent of another ingredient of the product itself (including solvents, diluents and media for additives and flavourings); residues shall not be considered as "ingredients" as per letter F, Art. 2 of EU Regulation No. 1169/2011

Note 3) It indicates the type of potentially allergenic ingredient which may be present in the product and, where possible and without absolute precision, the relevant amount (with one of the possible information, or similar: % by weight, range, "less than" or "greater than")

Note 4) It indicates only whether, within the company ☐ Webb James and during the processing and/or handling of the product by Webb James, there is a risk of "accidental" contamination with critical allergens listed in Annex II of EU Regulation No. 1169/2011

Note 5) It only indicates whether critical allergens are present either in the company processing lines or in the storage sites of Webb James. Following a specific assessment of the hazards and consequent possible risks that might exist within the company, Webb James has compiled and thoroughly applies an appropriate procedure for the management of potentially allergenic ingredients. Precise internal measures are in place to prevent, where possible, phenomena of accidental contamination attributable to the direct productive activity of Webb James.

Note 6) Nuts, namely: almonds (*Amygdalus communis L.*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis (Wangenh.) K. Koch*), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof.

Note 7) The information stated and shown in columns A) to E), in notes 1 to 6 and in their contents, as well as all the data listed herein are to be acknowledged in the light of the case studies carried out within the company and, in any case, of merely probabilistic results, and are based on the properly carried out risk assessment activity, but they do not constitute and can not constitute, in any way, a guarantee by Webb James of the absolute absence of potentially allergenic ingredients in the supplied and sold products.

**Each analysis attached and/or transmitted by our Company regarding the search for allergens, concerns solely and exclusively the allergen mentioned in the analysis itself. It can not, in any case, constitute a guarantee of the absolute absence of that specific allergen and of allergens in general, also considering the technical and detection limits of the analytical methods available (also as according to the EFSA)**

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