



J. Carl Fridlin

Gewürze AG

Bösch 61 • CH-6331 Hünenberg

Product Fact-Sheet

3744000

Pepper black 0.7mm

Product description

Name under which the product is sold:	Pepper black
Botanical term:	<i>Piper nigrum</i>
Place of origin:	southeast asia
Ingredients (according to CH-LGV):	Pepper black
Specific treatment:	
Germreduced:	no
Controlled organic crop:	no
Irradiated:	no
Genetically modified:	no

Nutritional Information

per 100 g:	Value	(Source: American Spice Trade Association (ASTA))
Energy value:	1511 kJ / 361 kcal	
Protein:	13 g	
Carbohydrate:	69 g	
Fat:	3 g	
Vegetarianism (according to CH-LGV):	vegetarian	
Allergens (according to CH-LGV):	none	

Organoleptic properties

Appearance:	small granulate (ca. 0.7 mm)
Colour:	dark brown to black, greyish-beige
Smell:	typical, aromatic
Taste:	typical, hot, pungent

Chemical and Physical properties

Parameters	Nominal value
Sieve Analysis:	2 % greater than 0.8 mm 5 % less than 0.2 mm
Moisture:	12 %
Water activity:	< 0.7
Ash:	4 %
Salt:	0 %
Aflatoxin:	B1: max. 5ppb / B1+B2+G1+G2: max. 10ppb

Maximum levels:	Maximum levels complies with the Swiss Food Regulation (FIV)
Methods:	Methods are as far as possible based on the SLMB Chapter 37 otherwise they complies with usual international standards



J. Carl Fridlin

Gewürze AG

Bösch 61 • CH-6331 Hünenberg

Product Fact-Sheet

3744000

Pepper black 0.7mm

Microbiological properties

Parameters	Nominal value
Total viable count:	10'000'000 KbE/g
Moulds / Yeasts:	100'000 KbE/g
Enterobacteriaceae:	10'000 KbE/g
Escherichia coli:	1'000 KbE/g

Note: Due to the properties of natural products and microbiological methods fluctuations about coefficient 10 are possible.

Maximum levels: Maximum levels complies with the Swiss Food Regulation (HyV).

Methods: Methods are as far as possible based on the SLMB Chapter 57

Minimum durability / Storage condition / Packaging

Minimum durability:	24 months
Storage conditions:	dry, tide, below 20°C

Note: The minimum durability of prepacked consumer units may vary.

Standard packaging: multilayer paperbag or after consultation

Identification: Each package is identified by articlenumber, productioncode, date of minimum durability and net quantity.

Confirmation and Certificates

Conformity: This product is conform to the Swiss Food Regulation and other relevant requirements of the European Food Regulation.

Foodsafety: This product is implemented in our HACCP-Plan and is controlled regular according to the specific quality control plan. This product is as far as technically possible free from foreign matter.

GMO: We confirm that this product is neither a genetically modified organism nor contained or is produced from any GMO. This product must not be labelled as "genetically modified" according to CH-LKV as well as regulation (EG) Nr.1830/2003.

Irradiation: We confirm that this product is not treated by any ionising radiation. This product must not be labelled according to CH-LKV as well as regulation (EG) Nr.13/2000.

Certificates: Certificates (BIO certificate, IFS, etc.) are available on request.

All Information are true in all conscience. In case of changes the customer will be informed before delivery. This Fact-Sheet is confidential.

Contact

J. Carl Fridlin Gewürze AG
Bösch 61, CH-6331 Hünenberg
Tel: 041 / 784 11 22
Fax: 041 / 784 11 33
E-Mail: info@fridlin.ch

Contact person Sales: Mr. Urs Oggier
Contact person Quality department: Mr. Roger Flury