



BLACK PEPPER POWDER

General Product information

Product Description

Scientific name	<i>Piper nigrum</i>
Country of origin	Tanzania
Process	Harvesting, hand sorting, Sun drying, milling, packaging, storage & distribution
Grade	Ground
Appearance	Brownish-black Powder
Colour	Brownish black
Certification	EU/NOP Organic certified and ISO 22000
Aroma & Flavour	Aromatic, sharp, woody, piney flavour, hot and biting.
Food safety characteristics	The moisture content is below 10%, Hence low risk of bacterial growth. Also keep this product at ambient storage conditions.
Packaging	The packaging material used are hematic bags with inner lining to avoid loss of aroma and the negative effect from the hygroscopic properties of the spice.

Picture



Chemical and Physical Characteristics

Characteristic	Requirement, max	Test method /Reference	UOM
Moisture content	12	TZS 1318	% m/m
Total Ash	6	TZS 1316	% m/m
Acid insoluble	1.2	TZS 1317	% m/m
Volatile oil	1.0	TZS 1320	ml/100g % m/m

Heavy Metals Characteristics

Characteristics	Requirement, max (mg/kg)	Test method/reference
Arsenic	0.2	TZS 1502
Tin	250	TZS 1492
Copper	5.0	TZS 1495
Zinc	5.0	TZS 1500
Iron	15	TZS 1493
lead	0.3	TZS 268;1986

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Microbiological Characteristics

Characteristic	Requirement, max	UOM
Total aerobic plate count	1x10 ⁵	cfu/g
Yeasts and Molds	1x10 ³	cfu/g
Total coliforms	1x10 ²	MPN
Escherichia Coli	Absent/not detected	Per 25g
Salmonella per 25g	Absent/not detected	Per 25g

Nutritional Characteristics

Characteristics	Requirement	UOM per 100g
Protein	10.95	g
Carbohydrate	64.81	g
Energy	1067	k/cal
Sugar	0.64	g
Fiber	26.5	g

