PRODUCT DESCRIPTION

Description	: Whole dried black pepper, produce from selected seeds of *Piper nigrum*
Common Name	: Lada hitam (Indonesian), Black Pepper (English)
Botanical Name	: *Piper nigrum*
Plant Part Used	: Seeds

ANALYTICAL/PHYSICAL

Appearance	: Dark brown to black
Odor	: Characteristic of black pepper, spicy, pungent, woody, slightly smoky, slightly sweet
Ash on Dry Basis (%)	: NMT 7.0
Acid Insoluble Ash on Dry Basis (%)	: NMT 1.0
Moisture Content (%)	: NMT 12.0
Foreign Material as Organic (%)	: NMT 0.2
Foreign Material as Inorganic (%)	: Absent
Bulk Density (g/L)	: NLT 550

MICROBIOLOGICAL DATA

Total Plate Count (cfu/g)	: NMT 10,000
Yeast and Mold (cfu/g)	: NMT 100
E. coli & Coliform (cfu/g)	: None Detected
Salmonella (cfu/25g)	: None Detected

STORAGE RECOMMENDATION AND SHELF LIFE

Storage Recommendation	: Store under sealed condition or in a tight container in a cool, dry area, away from direct heat or light. Best when stored at temperatures 20 – 32° C.
Shelf Life	: Two years when stored properly