Product Fact-Sheet
3744000
Pepper black 0.7mm

Product description
Name under which the product is sold: Pepper black
Botanical term: Piper nigrum
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
Microbiological properties

<table>
<thead>
<tr>
<th>Parameters</th>
<th>Nominal value</th>
<th>Note: Due to the properties of natural products and microbiological methods fluctuations about coeffic ient 10 are possible.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total viable count:</td>
<td>10'000'000 KbE/g</td>
<td>Maximum levels complies with the Swiss Food Regulation (HyV).</td>
</tr>
<tr>
<td>Moulds / Yeasts:</td>
<td>100'000 KbE/g</td>
<td>Methods are as far as possible based on the SLMB Chapter 57</td>
</tr>
<tr>
<td>Enterobacteriaceae:</td>
<td>10'000 KbE/g</td>
<td></td>
</tr>
<tr>
<td>Escherichia coli:</td>
<td>1'000 KbE/g</td>
<td></td>
</tr>
</tbody>
</table>

Minimum durability / Storage condition / Packaging

| Minimum durability:       | 24 months | Note: The minimum durability of prepacked consumer units may vary.                                                                  |
| Storage conditions:       | dry, tide, below 20°C |                                                                                                                                            |

Identification: Each package is identified by art iclenumber, 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

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