



INGREDIENT SPECIFICATION

PEPPER WHITE

DESCRIPTION: This is the dried mature berries of *Piper nigrum* L. with which the outer and inner covering have been removed.

HACCP: This product is processed and/or packed under a documented HACCP plan.

INGREDIENT STATEMENT:	100% White Pepper
COUNTRY OF ORIGIN:	Brazil, Indonesia, Vietnam
FDA DECLARATION:	Spice
USDA DECLARATION:	Flavoring, Natural Flavor or Natural Flavoring

PHYSICAL CHARACTERISTICS:

COLOR:	Grayish creamy tan to white
AROMA:	Penetrating aromatic odor
TASTE:	Hot, biting, and pungent

CHEMICAL CHARACTERISTICS:

MOISTURE (LOD):	15.0% Max.
VOLATILE OIL:	1.3% Min.
ASH:	3.5% Max.

MICROBIOLOGICAL:

TREATMENT:	<u>Ethylene Oxide</u>	<u>Irradiation</u>	<u>Steam</u>
TPC:	200,000 cfu/g max.	100,000 cfu/g max.	N/A*
E. COLI:	<10 cfu/g	<10 cfu/g	<10 cfu/g
SALMONELLA:	Negative	Negative	Negative
COLIFORM:	250 cfu/g max.	100 cfu/g max.	N/A*
YEAST & MOLD:	1,500 cfu/g max.	1,000 cfu/g max.	N/A*

N/A* = Not Available. We do not have set ranges or limits as they relate to microbiological results for our untreated/steam/PPO products due to the nature of the products (except E. coli/Salmonella). We do conduct internal microbiological analysis and issue a COA based on our test results, independent test results, and test results provided by our suppliers.

SHELF LIFE & STORAGE:

24 Months	Store in a cool, dry place below 70° F. The package should be tightly sealed.
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PARTICLE SIZE:

WHOLE (PEPWW):	Whole Berry
GROUND (PEPWG):	90% Min. through USS #60 Sieve.

REGULATORY: Pacific Spice Company, Inc. represents that per our records and inquiries, our products conform to the provisions of the Federal Food, Drug and Cosmetics Act as amended, and applicable State Laws and Municipal Ordinances. Our products are manufactured in accordance with good manufacturing practices (GMP) and under modern sanitary conditions.

BIOENGINEERED STATUS: Based on our information, this product is not bioengineered and does not contain derivatives of bioengineered ingredients.

SEWAGE SLUDGE: To the best of our knowledge, this product is cultivated without the use of Sewage Sludge.



PACIFIC SPICE COMPANY

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ALLERGEN INFORMATION

PEPPER WHITE

Materials	Contained In the Ingredient	Present in the Plant	Manufactured on the same line
Wheat/wheat products (flour, starches)	NO	YES (Wheat)	YES (Wheat)
Soybeans/soybean products (flour, oil, proteins)	NO	YES (Soy)	YES (Soy)
Peanuts/peanut products (oil, meal, nuts, flour)	NO	NO	NO
Milk/milk products/dairy or dairy derivatives	NO	YES (Milk)	YES (Milk)
Eggs or egg products	NO	YES (Egg)	YES (Egg)
Tree Nuts (almond, brazil nut, cashew, chestnut, hazelnut (filbert), pine nuts (pinyon, pinon, pistachio, pecan, macadamia, walnut, coconut)	NO	YES (Almond, Coconut)	YES (Almond, Coconut)
Seafood / Fish	NO	NO	NO
Crustacean / Shellfish	NO	NO	NO
Celery (seed, stalk, leaf & root)	NO	YES (Celery)	YES (Celery)
Mustard products	NO	YES (Mustard)	YES (Mustard)
Seeds or seed products (cotton, poppy, sesame, sunflower/oil, safflower/oil)	NO	YES (Sesame, Poppy, Sunflower Oil)	YES (Sesame, Poppy, Sunflower oil)
Rice products (flour, oil, starches)	NO	YES (Rice Flour)	YES (Rice Flour)
Gluten containing cereals (Barley, Rye, Oats, Spelt, Kamut, or their hybridized strains.	NO	YES (Barley, Rye, Oats)	YES (Barley, Rye, Oats)
Lecithin	NO	YES (Lecithin)	YES (Lecithin)
Sulfites	NO	YES (Sulfites)	YES (Sulfites)
Monosodium glutamate	NO	YES (MSG)	YES (MSG)
Hydrolyzed proteins (vegetable)	NO	YES (HVP)	YES (HVP)
Autolyzed yeast / yeast extracts	NO	YES (Yeast)	YES (Yeast)
BHA	NO	YES (BHA)	YES (BHA)
BHT	NO	YES (BHT)	YES (BHT)
Tocopherols	NO	YES (Tocopherols)	YES (Tocopherols)
TBHQ	NO	NO	NO
Non-Bovine Milk	NO	NO	NO
Beef products and their derivatives	NO	NO	NO
Pork products and their derivatives	NO	NO	NO
Chocolate / chocolate derivatives	NO	YES (Chocolate)	YES (Chocolate)
FD&C Colors	NO	YES (FD&C Colors)	YES (FD&C Colors)
Maltodextrin or Dextrose	NO	YES (Maltodextrin, Dextrose)	YES (Maltodextrin, Dextrose)

To the best of our knowledge the above information is true and complete.



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NUTRITIONAL INFORMATION

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Nutrient	Per 100g	Nutrient	Per 100g
Water (g)	11.42	Ash (g)	1.59
Calories (kcal)	296.00	Calcium (mg)	265.00
Protein (g)	10.40	Phosphorus (mg)	176.00
Fat (g)	2.12	Sodium (mg)	5.00
Saturated (g)	0.626	Potassium (mg)	73.00
Monounsaturated (g)	0.789	Iron (mg)	14.31
Polyunsaturated (g)	0.616	Thiamin (mg)	0.022
Trans Fat (g)	0.00	Riboflavin (mg)	0.126
Cholesterol (mg)	0.00	Niacin (mg)	0.21
Total Carbohydrate (g)	68.61	Vitamin A (mcg)	0.00
Dietary Fiber (g)	26.20	Vitamin C (mg)	21.00
Total Sugars (g)	—	Vitamin D (mcg)	0.00
Added Sugars (g)	0.00		

The information provided herein is, to the best of our knowledge, true and accurate. Since conditions under which our products and information may be used beyond our control, any recommendations and/or suggestions are made without any warranty of any kind. Purchasers should make their own determination as to the effectiveness of the products in their processes and in their products.

SOURCE: USDA

ADDITIONAL REGULATORY INFORMATION

GLUTEN: Per FDA's final rule, published on August 2, 2013, which gives the final definition of the term "Gluten-Free," Pacific Spice Company, Inc. cannot guarantee that this product is "Gluten-Free." If Gluten testing is required, this can be arranged upon request with an additional cost. Please inquire with your sales representative.

SDS: This item is not listed on the Federal Hazardous Materials list and therefore a SDS is not required. Food ingredients are specifically exempted from the SDS requirement as per Barclays California Code of Regulations (Title 8, Section 5194 (4)(B), Hazard Communication) & HazCom 2012 (Scope and Application (b) (5) (iii)).

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