HARVESTIA FOOD EXPORTS PRIVATE LIMITED
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Document	Product Specification
Version	01
Date of issue	21 November 2026

PRODUCT SPECIFICATION

Black Pepper

Product	Black Pepper	**Spec. No.**	HG/BPE/001
Botanical name	*Piper nigrum*	**Origin**	India
Treatment	Garbled and cleaned. Steam sterilisation on request		

PHYSICAL	**Min**	**Max**	**Target**	**Unit**	**Test method**
Grade	-	-	Malabar Garbled / Tellicherry Garbled	-	-
Bulk density	550	-	-	g/l	ASTA 25.1
Berry size	4.0	4.75	-	mm	Sieve
Light berries	-	2.0	-	% w/w	Flotation
Extraneous matter	-	1.0	-	% w/w	Visual separation
Aroma	-	-	Pungent, characteristic	-	-
Color	-	-	Dark brown to black	-	-
CHEMICAL	**Min**	**Max**	**Target**	**Unit**	**Test method**
Moisture	-	12.0	-	% w/w	ASTA 2.0
Total ash	-	6.0	-	% w/w	ASTA 3.0
Acid insoluble ash	-	1.0	-	% w/w	ASTA 4.0
Volatile oil	2.0	-	-	ml/100g	ASTA 5.0
Piperine	4.0	-	-	% w/w	HPLC
MICROBIOLOGICAL	**Min**	**Max**	**Target**	**Unit**	**Test method**
TPC	-	500,000	-	cfu/g	ISO 4833-1
Yeast & Mold	-	1,000	-	cfu/g	ISO 21527
Coliforms	-	100	-	cfu/g	ISO 4832
E.coli	-	-	<10	cfu/g	ISO 16649-2
Salmonella	-	Negative	-	/25g	ISO 6579-1
CONTAMINANTS (PERIODICAL)	**Min**	**Max**	**Target**	**Unit**	**Test method**
Aflatoxin B1	-	5.0	-	µg/kg	HPLC (AOAC or Equivalent)
Total Aflatoxin (B1, B2, G1, G2)	-	10.0	-	µg/kg	HPLC (AOAC or Equivalent)
Ochratoxin A	-	15.0	-	µg/kg	HPLC (AOAC or Equivalent)
Mineral oil	-	Not detected	-	-	GC-FID
Ethylene oxide (sum)	-	GB MRL	Not detected	mg/kg	GC-MS/MS
Pesticide residues	-	-	Comply with GB MRLs	-	LC-MS/MS, GC-MS/MS

PACKING

1. 25 kg / 50 kg woven PP bag with food grade PE liner
2. Private label retail packing available on request
3. Container load: 20 ft: 14 MT, 40 ft: 28 MT

FOOD SAFETY

1. Every lot is supplied with a certificate of analysis against this specification.
2. The product is not treated with ethylene oxide.
3. The product is free from GMO and purposeful irradiation.
4. The product contains none of the 14 allergens listed under UK food information law.

STORAGE AND SHELF LIFE

1. Store in a cool, dry place at ambient temperature, away from direct sunlight and strong odours.
2. Best before: 24 months from date of production in original unopened packing.

Abbreviations: w/w weight/weight, cfu colony forming units, MRL maximum residue level, ML maximum level, SHU Scoville heat units

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