

Kluman and Balter Limited

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Black Pepper – Ground Standard	Version No	001	
	Date of Issue	21/11/2019	
	Product codes	2.5kg	KBPE11
Heat treated			

Product Data						
Product description	Ground seeds of <i>Piper nigrum L.</i>					
Ingredient declaration	Black pepper					
Appearance	Dark brown to black powder					
Flavour & Odour	Characteristic of black pepper, pungent					
Net weight	See options at top of each page					
Country of origin	Vietnam/ Indonesia					
Physical & Chemical						
Moisture % max	12.0					
Total Ash % max	8.0					
Acid Insoluble Ash % max	1.0					
Volatile Oil % min	1.0					
Piperine%max	5.0					
Aflatoxin B1 µg/kg max	5					
Aflatoxin B1 + B2 +G1 + G2 µg/kg max	10					
Ochratoxin µg/kg max	15					
Pesticides & Heavy Metals	Meets EU regulations					
Sieve size	100% through a 400 micron sieve					
Extraneous matter % max	0.5					
Foreign matter % max	Absent					
Metal detection in mm for repacked product (EHL)	Fe	3.5	Non Fe	4.0	SS	4.0
Microbiological						
E. Coli / g	<10					
Salmonella /25g	Not detected					
Total viable count/g	<100,000					
Coliforms/g	<50					
Yeast /g	<100					
Mould /g	<100					

Nutritional per 100g			
Energy kcal	255		
Energy kj	1066		
Protein /g	10.39		
Fat /g	3.26	Of which saturates g	1
Carbohydrate /g	63.95	Of which sugars g	1
Sodium /mg	20	Salt /g	0.05
Fibre /g	25.3		

Allergen Information	Present in product	Handled by manufacturer	Handled by EHL
Cereals – Wheat, rye, barley, oats, spelt, kamut	No	No	Yes
Crustacean/ Mollusc	No	No	No
Eggs and products thereof	No	No	No
Fish and products thereof	No	No	No
Soya and products thereof	No	No	Yes
Milk & Dairy and products thereof including lactose	No	No	Yes
Celery and products thereof	No	Yes	Yes
Mustard and products thereof	No	Yes	Yes
Lupin and products thereof	No	No	No
Sesame and products thereof	No	No	Yes
Nuts and products thereof	No	No	Yes
Peanuts and products thereof	No	No	Yes
Products containing Sulphur dioxide and sulphites >10mg/kg	No	Yes	Yes

Allergen Statement

Where products are indicated as not having an allergen present this refers to the product not being formulated or wholly derived from the particular ingredient. Allergen handling policies and procedures are in place through the supply chain to reduce the likelihood of cross contamination from allergens however **this cannot be guaranteed**. Where specific guarantees are required please contact EHL for further information.

Unless otherwise stated in the table above products are supplied, to the best of our knowledge, free from nuts and nut derivatives. Nut products are handled by EHL and careful nut handling procedures and practices are in place. Due diligence checks of the supply chain are in place, however due to the nature of the products supplied it is not possible for the company to guarantee that no cross contamination has taken place at some point in the supply chain prior to delivery to our premises.

Storage & Product Packaging			
Storage conditions	Store in a cool dry place away from direct sunlight.		
Shelf life - typical	18 months	Shelf life on delivery - typical	9 months minimum
		Re-pack packaging	Tub and Lid
Product labelling - typical	Product name, product code, best before end, batch/lot code, weight, country of origin, allergen information		

Product Suitability			
Vegetarians	Yes	Kosher	Not certified
Vegan	Yes	Organic	No
GM Free	Yes	Irradiated	No
Coeliac	Not Tested		

Specification Authorisation			
To the best of our knowledge the information contained herein is true and accurate. All materials supplied will conform to current UK and EU legislation and is suitable for consumption in foodstuffs sold within the EU, however, nothing contained herein shall be construed to imply warranty or guarantee. Customers are advised to carry out addition checks as applicable to their application of the product.			
Supplier	EHL Ltd	Customer	
Specification signed by:		Specification signed by:	
Signature		Signature	
Print name	Natalie Brocklehurst	Print name	
Position	Technical	Position	
Date	21/11/2019	Date	
This specification should be signed by both parties to confirm acceptance, if the specification is not queried or a signed copy not received back by EHL within 14 days it will be deemed that the customer has accepted the specification.			

Document Control			
Issue	Issue Date	Reason for Change	Authorised By
001	21/11/2019	First Issue	Natalie Brocklehurst