

LONG PEPPER ZMYD3

This product has been treated with irradiation.

Description: Long pepper (*Piper retrofractum*) is a variety of peppercorn that grows in long spikes and has a hotter and more complex flavor than standard black pepper, with undertones of nutmeg, cardamom, allspice and pine.

Physical Properties

Appearance	Brown to charcoal.
Size	Varies, 5/8"-1 3/4" long.

Organoleptic Properties

Flavor	Pungent but sweet pepper flavor.
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Microbiological Properties

Standard Plate Count	Maximum: 100,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent
Irradiated Product Statement	Based on the dose values listed below we certify that this product meets all micro specs.	

Packaging, Labeling, Storage

Packaging	Bag in a box or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	36 months (under optimum storage conditions).

Other

Certificate of Irradiation	Minimum: 10 kGy	Maximum: 30 kGy	Method: Dosimeter
Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.		
Natural Status	This product has nothing artificial or synthetic added to it. It does not meet the definition of all natural as a result of it being irradiated.		

LONG PEPPER

ZMYD3

BE Status	This product does not contain bioengineered ingredients.
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.
Halal Status	This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.
SDS Waiver	To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

LONG PEPPER ZMYD3

ALLERGEN STATEMENT

"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.

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Ingredient Statement

Long Pepper.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	10.39	g
Carbohydrate	63.95	g
Moisture	12.46	g
Ash	4.49	g
Fat	3.26	g

Nutritional Analysis

Serving Size	100.00	g
Calories	251.00	
Total Fat	3.26	g
Saturated Fat	1.39	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	20.00	mg
Total Carbohydrates	63.95	g
Dietary Fiber	25.30	g
Sugars	0.64	g
Protein	10.39	g
Vitamin A	547.00	IU
Vitamin C	0.00	mg
Calcium	443.00	mg
Iron	9.71	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,329.00	mg



STORE IN A DRY, COOL PLACE.

LONG PEPPER

Long Pepper is a variety of peppercorn that grows in long spikes and has a hotter and more complex flavor than standard black pepper, with undertones of nutmeg, cardamom, allspice and pine.

- Spikes are brown to charcoal in color and range from 5/8 inch to 1-3/4 inches long
- Originates from Southeast Asia

Nutrition Facts

servings per container	
Serving size 1/4 teaspoon (.5g)	
Amount per serving	
Calories	0
% Daily Value*	
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 2.2 mg	0%
Iron 0.0 mg	0%
Potassium 6.6 mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

BASIC PREP

Add whole to simmered recipes (remove before serving), or grind to use in other applications.

SUGGESTED USES

- Grind in a spice grinder or food processor prior to use
- Use Long Pepper to add heat and mild, musky sweetness to vegetables, meats, fish, poultry and more
- Add to Indian lentil stews (dal)
- Marries well with beef, lamb and pork, as well as seafood such as shrimp

RECIPE

Mixed Berries With Lime-Long Pepper Syrup

1/2 cup granulated sugar
1/2 cup water
2 teaspoons crushed Long Pepper
Zest and juice of 2 limes
1/2 pound strawberries, sliced
1/2 pound raspberries
1/2 pound blackberries

Combine sugar, water and Long Pepper in a medium saucepan and bring to a boil over medium-high heat, stirring until dissolved. Remove from heat. Add lime juice and zest, stir and let cool to room temperature.

Place berries in a large bowl or individual bowls and stir gently to combine. Drizzle with a few teaspoons of syrup and serve.

Serves 4

Slightly hot and bright from citrus, this sweet, zesty syrup is the perfect foil for a medley of juicy summer berries. Indonesian Long Pepper gives the syrup its interesting complexity.

Prep Time: 10 minutes
Cook Time: 10 minutes

INGREDIENTS

Long Pepper.



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COUNTRY OF ORIGIN DECLARATION

THIS PRODUCT ORIGINATES FROM INDONESIA