BLACK TELLICHERRY PEPPERCORNS

(inv-TPC)

Product Name: Tellicherry Black Pepper (Whole)

Variety: Piper Nigrum

Description:

Black peppercorns along with other various colors of peppercorns, come from the same pepper plant, but differentiate in color and ripeness. The whole black peppers are the seeds of the pepper plant that have been dried to a point where they turn into black peppercorns. The most trade spice in the world can be used on various foods, basic spice and seasoning blends, various Asian cuisine, and even used to produce oils.



Characteristics:

Sensory:

Appearance: Black Whole Peppercorns

Color: Black

Aroma: Characteristic to Black Pepper (dehydrated) Flavor: Characteristic to Black Pepper (dehydrated)

Chemical/Physical Analysis

ANALYSIS	VALUE	
Moisture Rate	Max 10% (w/w)	

Microbiological

Total Plate Count: <100,000 cfu/g
Listeria No presence in 25g
Salmonella: No presence in 25g

E.Coli <10 cfu/g
Yeast & Mold <2,000 cfu/g
Coliform <500 cfu/g

Product Treatment

ETO Treated

Country of Origin

India

GMO (Genetically Modified Organisms)

The raw ingredients used in the manufacture of this product do not contain nor were they produced from GMO's or their derivatives.

Kosher Certification

Parve

Storage

Keep in clean, fresh and dry environment.

Shelf life

Maximum of 12 months in good storage conditions

Allergen Data	Yes	No
Fish / Crustaceans / Shellfish		٧
Eggs		٧
Nuts/Peanuts/Tree Nuts*	٧	
Soy beans / Soy* / Soya oil or Protein	٧	
Sesame Seeds* / Rye	٧	
Celery*	٧	
Mustard*	٧	
Lactose / Milk or Dairy Products		٧
вна / внт		٧
Yeast*	٧	
Parabans		٧
Gluten*	٧	

*sesame seeds, mustard, celery, yeast, wheat, soy powder & tree nut products, such as cashews & pine nuts are stored in the same facility as this product

Harvest Season

January - March