


GEL SPICE COMPANY, INC.

MFG # 81160

Superior Quality Spices, Seeds & Specialty Items - Importers & Manufacturers

PRODUCT SPECIFICATION

BLACK PEPPER TABLE 20-24 MESH DUSTLESS

DESCRIPTION

Cracked Black Pepper shall be processed from the dried immature, nearly ripe fruit of *Piper nigrum* L. It shall vary from light gray to a speckled black-gray color and shall be uniformly ground to contain the several parts of the berry in their normal proportion. Cracked Black Pepper shall be made of the true vegetable substance from which no portion of its volatile constituents has been exhausted. Product shall be free of defects and decay and shall comply in every respect with the Federal Food, Drug and Cosmetic Act.

COUNTRY OF ORIGIN:

India, Vietnam, Brazil, Indonesia

ANALYTICAL:

Moisture	12.0% max. ASTA #2.0
Volatile Oil	1.5% min. ASTA #5.0
Granulation	100% - U.S. #20 5% max. - U.S. #60 ASTA 10.0

MICROBIOLOGICAL:

E-coli, Salmonella	Negative
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ALLERGENS:

Spices are not considered to be allergenic according to United States Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA)

GMO:

To the best of our knowledge, spices are not bioengineered.

KOSHER:

Kosher, endorsed by Orthodox Union.

STORAGE/SHELF LIFE:

The product should be stored under normal food warehouse conditions at cool temperatures of 50°-70°F (10°-21°C) with a relative humidity of 70%. Avoid exposure to direct sunlight or to excessive heat. The shelf life is 12 months packed as bulk and 36 months in a packaged container.

DATE/LOT CODE:

Open - 08/01/2013 (August 1, 2013)

Lot Code - Sequential, for internal use.

Written by: Gershon Engel, VP Purchasing	Approved by: Chaim Fleischer, SQF Practitioner/Plant Manager Approved/Original Effective Date: June 10, 2010	Revision # + Date: #3 + 10/30/13 Revised by: Mansi Trivedi, QC Analyst Revision : New format
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Black Pepper

April 21, 2016

Analysis Weight: 100.00 g (3.53 oz-wt.) = 47.62 Teaspoon

ESHA Code: 26016

USDA Code: 2030

Cost: --

This item has not been modified.

			Food Item
Basic Components			
Calories	255.00		
Calories from Fat	29.34		
Calories from Saturated Fat	8.82		
Protein	10.95 g		
Carbohydrates	64.81 g		
Dietary Fiber	26.50 g		
Soluble Fiber	-- g		
InSoluble Fiber	-- g		
Sugar - Total	0.64 g		
Monosaccharides	-- g		
Galactose	-- g		
Glucose	-- g		
Fructose	-- g		
Disaccharides	-- g		
Lactose	-- g		
Sucrose	-- g		
Maltose	-- g		
Other Carbs	37.67 g		
Fat - Total	3.26 g		
Saturated Fat	0.98 g		
Mono Fat	1.01 g		
Poly Fat	1.13 g		
Trans Fatty Acids	0 g		
Cholesterol	0 mg		
Water	10.51 g		
Ash	4.33 g		
KiloJoules	1067.00		
Vitamins			
Vitamin A IU	299.00 IU		
Vitamin A RAE	15.00 mcg		
Vitamin A RE	30.00 mcg		
A - Carotenoid	30.00 RE		
A - Retinol	0 RE		
A - Beta Carotene	156.00 mcg		
Thiamin-B1	0.11 mg		
Riboflavin-B2	0.24 mg		
Niacin-B3	1.14 mg		
Niacin Equiv.	1.14 mg		
Vitamin-B6	0.34 mg		
Vitamin-B12	0 mcg		
Biotin	-- mcg		
Vitamin C	21.00 mg		
Vitamin D IU	0 IU		
Vitamin D mcg	0 mcg		
Vit E Alpha-Tocopherol	0.72 mg		
Vit E-Alpha Equiv.	0.72 mg		
Vitamin E IU	1.07 IU		
Vitamin E mg	0.72 mg		
Folate	10.00 mcg		
Folate DFE	10.00 mcg		
Vitamin K	163.70 mcg		
Pantothenic Acid	-- mg		
Minerals			
Boron	-- mcg		
Calcium	437.00 mg		
Chloride	-- mg		
Chromium	16.00 mcg		
Copper	1.13 mg		
Fluoride	34.20 mg		
Iodine	-- mcg		
Iron	28.86 mg		
Magnesium	194.00 mg		
Manganese	5.63 mg		
Molybdenum	-- mcg		
Phosphorus	173.00 mg		
Potassium	1259.00 mg		
Selenium	3.10 mcg		
Sodium	44.00 mg		
Zinc	1.42 mg		
Saturated Fats			
4:0-Butyric	0 g		
6:0-Caproic	0 g		
8:0-Caprylic	0 g		
10:0-Capric	0 g		
12:0-Lauric	0.03 g		
14:0-Myristic	0.05 g		
15:0-Pentadecanoic	0 g		
16:0-Palmitic	0.90 g		
17:0-Margaric	0 g		
18:0-Stearic	0 g		
20:0-Arachidic	0 g		
22:0-Beheate	0 g		
24:0-Lignoceric	0 g		
Mono Fats			
14:1-Myristol	0 g		
15:1-Pentadecenoic	0 g		
16:1-Palmitol	0 g		
17:1-Heptadecenoic	0 g		
18:1-Oleic	1.01 g		
20:1-Eicosen	0 g		
22:1-Erucic	0 g		
24:1-Nervonic	0 g		
Poly Fats			
18:2-Linoleic	0.97 g		
18:3-Linolenic	0.16 g		
18:4-Stearidon	0 g		
20:3-Eicosatrienoic	0 g		
20:4-Arachidon	0 g		
20:5-EPA	0 g		
22:5-DPA	0 g		
22:6-DHA	0 g		
Other Fats			
Omega 3 Fatty Acids	0.16 g		
Omega 6 Fatty Acids	0.97 g		
Amino Acids			
Alanine	-- g		
Arginine	-- g		
Aspartate	-- g		
Cystine	-- g		
Glutamate	-- g		
Glycine	-- g		
Histidine	-- g		
Isoleucine	-- g		
Leucine	-- g		
Lysine	-- g		
Methionine	-- g		
Phenylalanine	-- g		
Proline	-- g		
Serine	-- g		
Threonine	-- g		
Tryptophan	-- g		
Tyrosine	-- g		
Valine	-- g		
Other			
Alcohol	0 g		
Caffeine	0 mg		
Artif Sweetener - Total	-- mg		
Aspartame	-- mg		
Saccharin	-- mg		
Sugar Alcohol	-- g		
Glycerol	-- g		
Inositol	-- g		
Mannitol	-- g		
Sorbitol	-- g		
Xylitol	-- g		
Organic Acids	-- mg		
Acetic Acid	-- mg		
Citric Acid	-- mg		
Lactic Acid	-- mg		
Malic Acid	-- mg		
Choline	11.30 mg		
Taurine	-- mg		

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Exchanges

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Bread / Starch:	--	Fruit:	--
Other Carbs / Sugar:	--	Vegetables:	--
Very Lean Meat / Protein:	--	Milk - Skim:	--
Lean Meat:	--	Fat:	--