Issue Date: 2025



Majestic International Spice Los Angeles CA 90025 Tel: 323-303-3324 www.majesticspice.com

PRODUCT SPECIFICATION SHEET BLACK PEPPER GROUND

Ingredients Ground Black Pepper

Treatment ETO

Color Brownish to Black color

Aroma/Flavor

Characteristic penetrating odor

Pungent, biting taste

Country of Origin India

Allergens None

GMO None

Characteristics

From the dried berry of Piper Nigrum L.

Servings Per Containe	r
Amount Per Serving	
Calories 250 Calo	ories from Fat 30
	% Daily Value
Total Fat 3.5g	5%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 20mg	1%
Total Carbohydrate	64g 21%
Dietary Fiber 25g	101%
Sugars 1g	
Protein 10g	
Vitamin A 10% •	Vitamin C 0%
Calcium 45% •	Iron 50%
* Percent Daily Values are calorie diet. Your daily v or lower depending on y Calories	alues may be higher
Total Fat Less than Sat Fat Less than Cholesterol Less than Sodium Less than Total Carbohydrate Dietary Fiber	65 g 80 g 20 g 25 g 300 mg 300 mg 2,400 mg 2,400 mg 300 g 375 g 25 g 30 g

Sieve Analysis

95 % pass thru US # 16

Kosher Orthodox Union

General Requierements

Product conforms to all provisions of the Federal Food and Drug Cosmetic Act. Product is manufactured in accordance with Good Manufacturing Practices and Under Modern Sanitary Conditions.

Packaging and Storage

Packed in 50 lbs bag or poly-lined corrugated box. Shelf-life is 24 months from the date of production. Store in cool dry place.

Microbiological Characteristics

Total Plate Count	< 250,000 cfu / g
Yeast and Mold	Max100 cfu/g Max
Total Coliforms	Max50/g Max
E. Coli (by petrifilm)	< 10 cfu / g
Listeria	Negative / 25 g
Salmonella	Negative /25g, 375g

Particle Size (granulation)

Moisture Content	12 % Max
Acid Insoluble Ash	1 % Max
Total Ash	5.0 % Max
Volatile Oil on delivery	1.5 % Min
Piperine	4 % Min

Defect levels

The product shall be free of all other extraneous, foreign, or non-conforming substances **Product passed through metal detector**