

BLACK PEPPER EXTRACT

Code: FI015590A

Description	Black Pepper extract emulsified and standardised on Gum Acacia to create a water soluble liquid extract		
Appearance	Dark green to light brown viscous liquid		
Taste	Characteristic		
	Suitable for: Vegetarian	Vegan	Kosher Halal
			GM Free Non-irradiated
Uses	1334/2008 Natural Flavouring		
Usage rate	As required according to local legislation		
Product identification	Black Pepper extract or Natural Black Pepper Flavouring or Natural Flavouring		
Ingredients	Black Pepper Extracts, Gum acacia, Water, Monopropylene Glycol, DL-Tocopherols, Citric acid		

Major Allergens

Celery and its derivatives	Absent
Crustaceans and their derivatives	Absent
Egg and its derivatives	Absent
Fish and their derivatives	Absent
Gluten	Absent
Lupins and their derivatives	Absent
Milk and its derivatives	Absent
Molluscs and their derivatives	Absent
Mustard and its derivatives	Absent
Nuts, their oils and other derivatives	Absent
Peanuts, their oils and other derivatives	Absent
Sesame seeds, their oils and other derivatives	Absent
Soya and its derivatives	Absent
Sulphur dioxide (and sulphites at levels above 10mg/kg or 10mg/l, expressed as SO ₂)	Absent

Chemical

Nutrition

Energy kJ	kCal	Carbohyd.	Sugars	Fibre	Sodium	Salt
823	198	27.0 g/100g	0.0 g/100g	0.0 g/100g	6.3 mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsath.	Trans	Protein
16.0 g/100g	4.8g/100g	10.9 g/100g	2.1 g/100g	8.8 g/100g	0.0 g/100g	3.8 g/100g

Nutritional results are based upon calculation only, not specific product testing, unless otherwise notified.

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Physical

Sieve Mesh 1mm 100% Passes

Organoleptic Pass v standard

Microbiological

TVC	1000 cfu/g	max
Yeasts	100 cfu/g	max
Moulds	100 cfu/g	max
Enterobacteriaceae	0 cfu/g	max
E coli	0 cfu/g	max
Salmonella	Not Detected in 25g	max
S aureus	0 cfu/g	max
Aerobic Plate Count	1000 cfu/g	max

Storage Clean cool ambient conditions away from sources of direct heat and light, tightly sealed in original containers

Temp and humidity

Shelf life 9 Months on opening: 1 Months

Packaging HDPE food grade plastic container

Handling Non hazardous food ingredient liquid

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Specifications issued with prefix 'DEV' are in development, are subject to change and should not be relied upon for production or commercial purposes until verified by Plant-Ex Ingredients Ltd

CUSTOMER APPROVAL

Approved on behalf of (Customer Name)..... by position.....
Please sign date and return a scanned copy this spec to quality@plant-ex.com within 14 days after which time approval will be assumed

Plant-Ex Ingredients Ltd, Unit 5 The Polygon, Fourth Way, Avonmouth BS11 8DP
Company Registration Number : 6444123 VAT Registration Number : GB 926 3343 27
Tel 00 44 (0) 1179 828464 Email quality@plant-ex.com

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