



aQysta

Small Farmers. Big Impact

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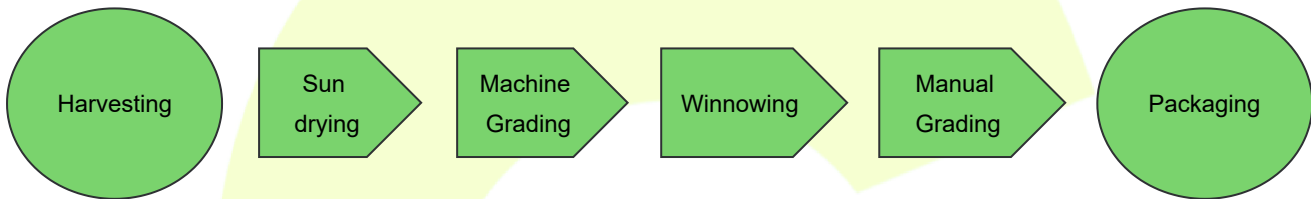
Technical Specification Sheet

General Information

Name of crop	Timur Pepper
Botanical name	Zanthoxylum armatum
Country of origin	Salyan, Nepal
Supplied by	aQysta Nepal Pvt. Ltd
Intended use	Food Ingredients

Description & Post Harvest Management

Our Himalayan-grown Wild Timur Pepper has a unique aroma and flavor, distinct from Sichuan peppercorn. Our farmers receive GAP and sustainable farming training. These peppercorns are dried berries that create a delightful tingling sensation on your tongue.



Organoleptic Characteristics

Appearance	Brownish, olive-greenish inside, opened seed capsules
Flavour	Bright citrusy flavor that is reminiscent of grapefruit, with a slight heat that has a mild numbing effect on the lips and tongue
Artificial Colourants	Absent
Odour: Infusion (150 mg / 100 ml, 65° C warm water)	aromatic, floral, citrus flavour

Pesticides

E Presumptive Bacillus cereus	100 cfu/g
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Heavy Metals

Arsenic (As)	< 0.10 mg/kg
Lead (Pb)	< 0.34 mg/kg
Cadmium (Cd)	< 0.03 mg/kg
Copper (Cu)	< 3.9 mg/kg
Mercury (Hg)	< 0.005 mg/kg

Physical and Chemical Characteristics

Moisture	8.8 %
Ash	6.26 g/100g
Acid Insoluble Ash %	<0.05* g/100g
Essential Oils	8.6 ml/100g
Dietary fiber	53.4 g/100g
Foreign matter	0

Microbiological Indicators

Moulds 25°C	> 150000 cfu/g
Yeasts 25°C	< 100 cfu/g
Clostridium perfringens	20 cfu/g
Presumptive Bacillus cereus	100 cfu/g
E-coli	< 10 cfu/g
Aerobic Plate Count 30°C	35000 cfu/g

Packaging and shelf life

Best before 24 months after production

Storage: Dry and cool

Disclaimer:

The information in this product specification are given according to the best of our knowledge. However, it is set for guidance only.

aQysta BV holds the right of changing the product specification. Users should conduct their own analysis to determine the suitability of our product for their purpose.