



DATA SHEET

BLACK PEPPER

CODE: FTE IS
DATE: OCT 2025
REV: 1

CONSERVAS DANI S.A.U.

1.- PRODUCT

Name of the product:	BLACK PEPPER (WHOLE)
Ingredients:	Black pepper
Shelf life:	4 years from the date of manufacture
Country of origin (mainly):	Vietnam
Sanitary registry:	24.00073/B
H.S. Code:	0904.11
Brand:	GARRI

2.- ORGANOLEPTIC/SENSORY CHARACTERISTICS

Appearance:	Whole grain
Colour:	Dark brown to black
Odour:	Aromatic, free from atypical odors
Taste:	Spicy, free from atypical flavors
Texture:	Charateristic of the product
Others:	Free from foreing matter

3.- PHYSICAL-CHEMICAL CHARACTERISTICS

Moisture (%):	< 12
Total Ash (%):	< 7
Acid-insoluble ash (%):	< 1,5
Volatile oil (ml/100g):	>2
Aflatoxin B1 (ppb):	< 5
Total aflatoxins (ppb):	< 10
Ocratoxin A (ppb):	< 15
Melamine (ppm):	< 2,5

4.- MICROBIOLOGICAL LIMITS

Escherichia coli (cfu/g):	< 10
Salmonella (/25 g):	Absent
Listeria monocytogenes (/25 g):	Absent
Sulfites reducing Clostridium (cfu/g):	< 1 x 10 ³

5.- ADDITIONAL INFORMATION

Treatment technology

Mixed product. Non-irradiated

Coding system

Factory internal codes, including lot number (e.g., 06755-ME21; Best before end: 04-2026).

Uses (Consumer information)

Suitable for use in the preparation of sausages, soups, meat, fish, and juices.

Target population: Intended for the general population.

Allergen declaration. GMO declaration. Nutritional information.

Product free from allergenic ingredients. Does not contain GMOs. Not applicable.

This product complies with Regulation (EU) No. 1169/2011 on the provision of food information to consumers, as implemented in Iceland under Regulation No. 1294/2014 on food information to consumers (EEA adaptation).

Applicable regulations

Maximum levels in food (MLR) according to Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amendments.

Maximum levels in food (MLR) according to Regulation (EC) No 2023/915 on maximum levels for certain contaminants in foodstuffs and amendments.

Regulation (EC) No 852/2004 on the hygiene of foodstuffs.

Storage and transport conditions

Store in a cool, dry place. Transport with foodstuffs only. Protect from direct contact with soil. Keep at ambient temperature.

Production plant certifications

HACCP (Hazard analysis and critical control points) certificate. IFS Food (International Featured Standard) certificate.

Carried out by:

Quality Department



Approved by:

Spices Quality Manager