

## NATIONAL SUSTAINABLE SPICE PROGRAMME

<https://www.nssp-india.org/>

<b>RAW MATERIAL SPECIFICATIONS</b>	
<b>PRODUCT- BLACK PEPPER (<i>Piper nigrum</i>)</b>	
<b>Export Quality</b>	
<b>Product Description</b>	Pepper Black (Kali mirch) whole means the dried berries of <i>Piper nigrum</i> L., brown to black in colour with a wrinkled pericarp.
<b>Origin</b>	India
<b>Grade</b>	IPM
<b>Physical &amp; Cleanliness characteristics</b>	It shall be well dried and free from mould, living and dead insects, insect fragments, rodent contamination.
	Extraneous and Foreign matter (% ,Max) 1.0
	Insect damaged matter 1.0
	Whole Insects, Dead (Nos Max) 2
	Excreta, Mammalian (Max, mg/lb) 1.0
	Excreta, Other (Max, mg/lb) 5.0
	Mould (% Max) 1.0
<b>Chemical characteristics</b>	Moisture (% , Max) 12.0
	Volatile oil (% , Min.) 2.0
	Total Ash (% , Max) 6.0
	Acid Insoluble Ash (% , Max) 1.2
	Non volatile ether extract (% , Min) 6.0
	Piperine content (% , Min.) Vary depending on variety
	Bulk density Vary depending on customer requirement.
	Light berries (% , Max.) 5.0
Pin heads (% , Max.) 4.0	
<b>Food safety related acceptance criteria</b>	Heavy metal contamination:
	Lead (ppm, Max) 2.0
	Mercury (ppm, Max) 1.0
	Cadmium (ppm, Max) 1.5
	Arsenic (ppm, Max) 2.0
	Magnetic(Iron, Nickel) Absent
	Non Magnetic (Copper, Aluminium, Zinc) Absent
	Aflatoxin B1 (ppb, max.) 5
	Aflatoxin Total (ppb, max.) 10
	Ochratoxin (ppb, max.) 15
	Salmonella in 25 g sample Absent
	The product shall be free from added colour, mineral oil and any other harmful substances.
	Free from Allergens such as Peanut, Gluten, Mustard, sesame etc.
Free from Adulterants such as Grass seeds, Stone powder and Illegal dyes.	
Pesticide residues shall comply with the regulations of destination market.	



<b>Packaging and labeling requirements</b>	Net Qty. 50 Kg in PP bags by truck or in food container
<b>Storage condition</b>	Stored in a dry place protected from sunlight. The products are stacked on pallets and stored in an area free from pests and rodents and other contaminants.
<b>Shelf Life</b>	The material shall be freshly packed, with characteristics odour and flavor. At cold storage - 12 months from receipt of lot at normal condition - 1 month from receipt of lot



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