



Tampico Spice Co., Inc.
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 PH# (323) 235-3154
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SPECIFICATION SHEET

PRODUCT: Black Pepper, Ground
SPECIFICATION NOS: SEE CHART BELOW

DATE: June 2023
REVISED: June 2023

Foodservice Jars/Packets:

Industrial Cartons/Barrels:

Item No.	Product Description:	Item No.	Product Description:
80201, 80202	Black Pepper, Coarse	90201	Black Pepper, Coarse
80203, 80204	Black Pepper, ½ Cracked	90203	Black Pepper, ½ Cracked
80205, 80206	Black Pepper. ¼ Cracked	90205	Black Pepper. ¼ Cracked
80207, 80208	Black Pepper, 14 Mesh	90207	Black Pepper, Extra Fine
80209, 80210	Black Pepper, Table Grind	90211	Black Pepper, 18 Mesh
80211, 80212	Black Pepper, 18 Mesh	90052	Black Pepper, Regular
80213, 80214	Black Pepper, 20 mesh	90217	Black Pepper, 28 Mesh
80215, 80216	Black Pepper, 24 Mesh	90219	Black Pepper, 30 Mesh
80077, 80078	Black Pepper, Regular	90224	Black Pepper, Fine
80217, 80218	Black Pepper, 28 Mesh		
80219, 80220	Black Pepper, 30 Mesh		
80221, 80222	Black Pepper, 38 Mesh		
80223, 80224	Black Pepper, Fine or Extra		

GENERAL DESCRIPTION: This product is prepared by grinding the dried immature berries *Piper nigrum l.*

PHYSICAL PROPERTIES:

COLOR Blackish and whitish to grayish depending on granulation
AROMA Penetrating aroma
FLAVOR Pungent biting notes

ANALYTICAL SPECIFICATIONS:

ASH, TOTAL 7.0% maximum
ASH, ACID INSOLUBLE 1.5% maximum
VOLATILE OIL 1.5% minimum
MOISTURE 14.0% maximum

This specification represents all package configurations for this product. Our published limits are based on product that has been processed under good agricultural and good manufacturing practices and not on individual product analysis. Raw agricultural products will contain related foreign material. Product shall be manufactured and stored in accordance with current good manufacturing practices and conform to the Federal Food, Drug & Cosmetic Act and its Amendments. This specification is based on current crop attributes and availability, and is subject to change due to uncontrollable conditions in source countries. This information is confidential and disclosure is prohibited without written authorization from Tampico Spice Co. Inc.



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SCREEN (GRANULATION) Specifications (U.S Standard):

½ Cracked	Retained on 6 mesh
¼ Cracked	Through 8 mesh, over 12 mesh
12-14 Mesh	Through 9 mesh, over 15 mesh
18-22 Mesh	Through 16 mesh, over 40 mesh
24-30 Mesh	Through 22 mesh, over 40 mesh
Regular	Through 22 mesh
Fine Ground	80.0% through 38 mesh
Extra Fine	80.0% through 40 mesh

MICROBIOLOGICAL SPECIFICATIONS:

Analyte Description	Specifications	Method	Treatment May Be
<i>E. coli</i>	<10 CFU/g	AOAC	Propylene Oxide, Ethylene Oxide, Steam or Irradiation
<i>Salmonella</i>	NEGATIVE/375g	ELFA-AOAC	
<i>Aflatoxin Total (B1, B2, G1, G2)</i>	<20 PPB	AOAC-HPLC	

EXTRANEIOUS MATTER: Free of objectionable foreign matter and complies with the requirements of the USA Food and Drug Administration (FDA).

ALLERGEN STATEMENT: This product does NOT contain any of the “Big-9 FDA Allergens”.

GMO and BE STATEMENT: This product sourced by Tampico Spice Company, Inc. has no known genetic material that has been modified through in vitro recombinant deoxyribonucleic acid (DNA) techniques; and for which the modification could not otherwise be obtained through conventional breeding or found in nature.” No tests have been performed to validate this statement.

GLUTEN STATEMENT: This product by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.

VEGAN STATEMENT: This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.

HALAL STATEMENT: This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products and alcohol is not used as a processing aid. However, it is also not Certified Halal.

KOSHER STATEMENT: This product is certified by OU Kosher.

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SDS WAIVER: This product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

INGREDIENT STATEMENT: Black Pepper

STORAGE: Cool (50-65°F) and dry area with tightly sealed container.

SHELF LIFE: Up to one year if kept under proper storage conditions in original sealed container.

COUNTRIES OF ORIGIN: India, Indonesia, Malaysia and Vietnam



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