

SLEAFORD QUALITY FOODS LTD

SFQD 37-7 12/10/14

Woodbridge Road, East Road Industrial Estate, Sleaford, Lincolnshire, NG34 7JX Tel: 01529 305000 Fax: 01529 413720 e-mail: <u>sqf@sleafordqf.com</u>

PRODUCT SPECIFICATION

Specification Number	Product		lssue Number	Original Issue Date	Current Issue Date
BLPC500V	WHOLE BLACK PEPPEI	3	23/07/2015	18/10/2016	
Description	Piper nigrum; fruits of the pla	ant, blanched, sun-dried, stalks remove	ed, cleaned,	graded and stea	am treated.
Brand	Chef William				
Ingredients	100% Black Pepper				
	Allergy Advice: See Ingred	ients In Bold			
Allergens	-				
Sensory	Appearance	Grey to black in colour.			
	Flavour & Aroma	Pungent, hot and biting flavou odours or taints.	r. Pungent o	dour. Free from	foreign
Analytical	Moisture	12% maximum			
	Total Ash	7% maximum			
	Acid Insoluble Ash	1.5% maximum			
	Volatile Oil	2% minimum			
	Water Activity	0.65 maximum			
	Piperine Content	4% minimum			

Microbiological	TVC	100,000/g maximum
	Coliforms	100/g maximum
	E. coli	3/g maximum
	Salmonella	Absent in 25g
	Yeasts	1,000/g maximum
	Moulds	1,000/g maximum

Physical	Foreign Matter	Absent
	Extraneous Plant	0.5% maximum
	Bulk Density	525g/l minimum
	Metal Detection	1.0mm Ferrous 1.2mm Non Ferrous 1.5mm Stainless Steel
	Packaging	PET Jar - Clear with black cap White Cardboard Case - Shrink wrapped



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PRODUCT SPECIFICATION

Nutritional E Information F	WHOLE	E BLACK PEPPERCORN			Number	Issue Date	Issue Date	
Nutritional E Information F		E BLACK FEFFERCORN	S		3	23/07/2015	18/10/2016	
Information F	Energy		251	kcal				
per 100a	Energy		1050	kJ				
0	at		3.26	•				
	of which:		1.39	-				
		monounsaturates	0.74	•				
	I	polyunsaturates	1.00	g				
	Carbohydr		63.95	-				
C	of which:	sugars	0.64	g				
F	Fibre		25.30	g				
F	Protein		10.39	g				
S	Salt		0.05	g				
S	Sodium		20.00	mg				
	Source: USDA National Nutrient Database for Standard Reference, Release 28, Basic Report 02030, Spices, pepper, black (2015)							
Labels F	Product name, net weight, batch code and best before date.							
Storage S	Store awa	y from direct heat, moistu	e and sur	nlight in a cool	, dry place. 10-25⁰c	with 70% RH n	naximum.	
Shelf Life 1	18 months under correct storage conditions.							
Pack Size 6	6x500g							
Additional C	Country of	Origin:India						
Γ								

Approved by:	Natalie Morris
Position:	Technical Supply Co-ordinator
Date Printed:	15/05/2019

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Specification Amendments

Issue Issue Date Issue Issue I	ate	
2 24/06/2016 3 18/10/2		Product description and ingredient declaration updated, sensory, analytical, micro and physical information updated, country of origin information updated



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Health & Safety Data Sheet

Product	WHOLE BLACK PEPPERCORNS		
Physical Form	Solid		
First Aid	Inhalation: Remove individual to fresh air.		
	Skin Contact:	Wash with plenty of water.	
	Eye Contact:	Eye Contact: Flush with water for 15 minutes.	
	Ingestion:	Ingestion may cause gastrointestinal irritation, nausea, vomiting and diarrhoea. Obtain medical attention.	
Allergens Present	-		
Handling	Handle in accordance with good industrial hygiene and safety practice.		
Fire Hazards	Will ignite if strongly heated.		
Extinguishing Medium	Carbon dioxide, foam, chemical.		
Stability	Stable under normal conditions.		
Storage	Store in tightly sealed containers in cool, dry area.		
Spillages	Sweep up using cleaning brush/cloth.		
Disposal	Dispose of in accordance with local regulations.		





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ALLERGY INFORMATION

PRODUCT: WHOLE BLACK PEPPERCORNS

Specification Number: BLPC500V

Allergy Issue Date: 24/06/2016

Allergy Issue No.: 2

Does the product contain any of the following:	Status	Additive or Ingredient Present
Wheat and Wheat Derivatives	No	
Rye	No	
Barley	No	
Oats / Oat Bran	No	
Triticale	No	
Gluten	No	
Maize and Maize Derivatives	No	
Soya / Soya Products	No	
Modified Starches	No	
Egg and Egg Derivatives	No	
Dairy and Dairy Derivatives (incl. lactose)	No	
Beef Products (from all sources)	No	
Beef Products (from UK sources)	No	
Pork Products	No	
Lamb / Mutton Products	No	
Crustacea and Shellfish	No	
Fish	No	
Gelatine	No	
Any other Animal Products	No	
Artificial Colours (incl. azo dyes)	No	
Added Natural Colours	No	
Artificial Flavours	No	
Natural or NI Flavours	No	
BHA / BHT and Other Antioxidants	No	
Benzoates	No	
Sulphites >10mg/kg	No	
Other Preservatives	No	





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Specification Number:

BLPC500V

Allergy Issue Date: 24/06/2016 Allergy Issue No.: 2

Does the product contain any of the following:	Status	Additive or Ingredient Present
Added MSG	No	
Glutamates	No	
Other Additives	No	
Yeast / Yeast Extract	No	
HVP / TVP	No	
Aspartame	No	
Caffeine	No	
Phenylalanine	No	
Peanuts / Peanut Derivatives	No	
Other Nuts / Nut Derivatives	No	
Nut Oil / Nut Oil Derivatives	No	
Sesame / Sesame Seed Derivatives	No	
Poppy Seeds	No	
Mustard	No	
Other Seeds	No	
Vegetable Oil / Seed Oil	No	
Legumes (or derivatives of)	No	
Celery	No	
Garlic	No	
Lupin	No	
Molluscs	No	
Added Salt	No	
Added Sugar	No	





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ALLERGY INFORMATION

PRODUCT: WHOLE BLACK PEPPERCORNS

Specification Number: BLPC500V Allergy Issue Date: 24/06/2016 Allergy Issue No.: 2

Is the product suitable for:	Status	Comments
Ova-lacto Vegetarians	Yes	
Vegans	Yes	
Orthodox Jewish Diet (Kosher)	Yes	
Kosher Certified	No	
Muslim Diet (Halal)	Yes	
Halal Certified	No	

Is the product:	Status	Details
Free from Genetically Modified ingredients.	Yes	

Approved by:	Natalie Morris
Position:	Technical Supply Co-ordinator
Date:	15/05/2019



SFQD75-8 10/03/09