

Product Specification

Green Peppercorns

Item Number: 100211



Ingredients:	green pepper
Botanical Name:	<i>Piper nigrum</i>
Country of Origin:	India
Treatment:	ETO, Untreated
Appearance:	Green to dark green whole dried peppercorns
Flavor Profile:	Lightly floral, with brisk pine notes, unobtrusive heat that quickly fades
Storage:	Cool and dry, away from direct light
Shelf Life:	12-24 months under optimal conditions

Product Certifications:



Microbiological & Chemical Properties	Parameters	Method
Coliform:	<10 CFU/g or <3 MPN/g	FDA BAM or AOAC Equivalent
E. Coli:	<10 CFU/g or <3 MPN/g	FDA BAM or AOAC Equivalent
Salmonella:	Negative	FDA BAM or AOAC Equivalent
Moisture:	10% Maximum	

Revision date: 9/17/2026

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G. Depoe – Chief Operations Officer