

Product Specification

White Peppercorns

Item Number: 100214



Ingredients:	white pepper
Botanical Name:	<i>Piper nigrum</i>
Country of Origin:	India, Indonesia, Vietnam
Treatment:	ETO, Irradiated
Appearance:	White to gray whole peppercorns
Flavor Profile:	Clean burn, pleasant, lingering bitterness
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:	15% Maximum	
Volatile Oil:	5% Maximum	

Revision date: 9/17/2026

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G. Depoe – Chief Operations Officer