



Vietnam Clean Black Pepper 550

Manufacturer:

VietSpices Co., Ltd
Ward 5, My Phuoc Town, Ben Cat District
Binh Duong Province, Viet Nam
ISO 9001:2000 Certified

MATERIAL DETAILS



Product code BPC550
Country of origin Viet Nam
Description Piper nigrum L. whole berry, picked immature, dried and cleaned
Sensory Description A dark brown/black product with a characteristic aroma and taste
Recipe Sun dried sieved and de-stoned berry of Piper nigrum L.
Remarks No microbiological guarantees. Has to be processed before consumption

Physical data

	Unit	Parameter	Method of analysis
Density	g/l min	550	ISO 959 - 1
Light Berries	% w/w max	12	ASTA 14.0
Admixture	% w/w max	0.2	ASTA 14.0



Analytical data

	Unit	Parameter	Method of analysis
Moisture content	% w/w max	13.0	ISO 939
Piperine	% w/w min	4.0	ISO 5564

Pesticides Level

Characteristic	Unit	MDL
Organochlorine insecticide residues	mg/kg	0.01
Organophosphorous pesticide residues	mg/kg	0.02
Pirethroid insecticide residues	mg/kg	0.02
Carbamate insecticide residues	mg/kg	0.02



Treatment

This product has not been irradiated, except when specifically agreed on in the contract conditions

Allergens

Free from known allergens

Health & safety data

Free from GMO

Storage and distribution (Standard *)

Shelf-Life 3 years. Recommended storage conditions: In a dry, cool and dark place.
Pack size 50 kg net.*
Labelling Standard: batch code and product name or according to contract conditions.

Processing details

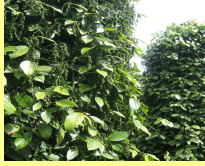
Three Rare earth magnet sets of 5.000 Gauss.

* Negotiable on details

AUTHORISATION

Authorised on behalf of Manufacturer

Name	Kieu Kim Khanh
Position	Deputy Director
Date	15th September 2010
Version	1



Vietnam Black Pepper Asta

Manufacturer:

VietSpices Co., Ltd
Ward 5, My Phuoc Town, Ben Cat District
Binh Duong Province, Viet Nam
ISO 9001:2000 Certified

MATERIAL DETAILS



Product code BPA
Country of origin Viet Nam
Description Piper nigrum L. whole berry, picked immature, dried and cleaned.
Sensory Description A dark brown/black product with a characteristic aroma and taste
Recipe Sun dried sieved and de-stoned berry of Piper nigrum L.
Remarks No microbiological guarantees. Has to be processed before consumption



Physical data	Unit	Parameter	Method of analysis
Particle size	mm	2-8	Retsch control sieve A 1.5 mm 15 min
Light berries	% w/w max	2	ASTA 14.0
Whole dead insects	count/Lb	2	ASTA 14.0
Mammalian excreta	Mg/lb max	1	ASTA 14.0
Other excreta	Mg/lb max	5	ASTA 14.0
Mould/insect defiled	% w/w max	0.5	ASTA 14.0
Admixture	% w/w max	0.2	ASTA 14.0



Analytical data	Unit	Parameter	Method of analysis
Moisture content	% w/w max	12.5	ISO 939
Piperine	% w/w min	4.0	ISO 5564
Violate oil	% w/w min	2.0	ISO 6571
Ash	% w/w max	5.0	ISO 928
AIA	% w/w max	0.75	ISO 930

Pesticides Level

Characteristic	Unit	MDL
Organochlorine insecticide residues	mg/kg	0.01
Organophosphorous pesticide residues	mg/kg	0.02
Pirethroid insecticide residues	mg/kg	0.02
Carbamate insecticide residues	mg/kg	0.02

Metal

	Unit	Parameter
Arsenic content	ppm	<5
Lead content	ppm	<10
Copper content	ppm	<20
Zinc content	ppm	<50

Aflatoxine

	Unit	Parameter
B1	ppb	<5
Total	ppb	<10

Nutritional profile

Component	Typical Analysis	Data Source
Energy (kJ)	1067 KJ/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Protein (N X 6.25)	10.9 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Total Fat	3.2 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Carbohydrate total	64.8 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Dietary Fibre	26.5 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002

Treatment

This product has not been irradiated, except when specifically agreed on in the contract conditions

Allergens

Free from known allergens



Health & safety data

Free from GMO

Storage and distribution (Standard *)

Shelf-Life	3 years. Recommended storage conditions: In a dry, cool and dark place.
Pack size	50 kg net.*
Labelling	Standard: batch code and product name or according to contract conditions.

Processing details

Three Rare earth magnet sets of 5.000 Gauss.

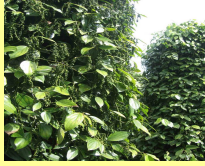
* Negotiable on details



AUTHORISATION

Authorised on behalf of Manufacturer

<i>Name</i>	Kieu Kim Khanh
<i>Position</i>	Deputy Director
<i>Date</i>	15th September 2010
<i>Version</i>	1



Vietnam Steam Sterilized Black Pepper 550

Manufacturer:

VietSpices Co., Ltd
Ward 5, My Phuoc Town, Ben Cat District
Binh Duong Province, Viet Nam
ISO 9001:2000 Certified

MATERIAL DETAILS



Product code BPS550
Country of origin Viet Nam
Description Piper nigrum L. whole berry, picked immature, dried, cleaned and steam sterilized.
Sensory Description A dark brown/black product with a characteristic aroma and taste
Recipe Sun dried sieved and de-stoned berry of Piper nigrum L.

Physical data	Unit	Parameter	Method of analysis
Density	g/l min	550	ISO 959 - 1
Light Berries	% w/w max	12	ASTA 14.0
Admixture	% w/w max	0.2	ASTA 14.0



Analytical data	Unit	Parameter	Method of analysis
Moisture content	% w/w max	12.0	ISO 939
Piperine	% w/w min	4.0	ISO 5564
Violate oil	% w/w min	2.0	ISO 6571
Ash	% w/w max	5.0	ISO 928
AIA	% w/w max	0.75	ISO 930

Pesticides Level

Characteristic	Unit	MDL
Organochlorine insecticide residues	mg/kg	0.01
Organophosphorous pesticide residues	mg/kg	0.02
Pirethroid insecticide residues	mg/kg	0.02
Carbamate insecticide residues	mg/kg	0.02



Metal	Unit	Parameter
Arsenic content	ppm	<5
Lead content	ppm	<10
Copper content	ppm	<20
Zinc content	ppm	<50

Aflatoxine	Unit	Parameter
B1	ppb	<5
Total	ppb	<10

Microbiological data	Unit	Parameter	Method of analysis
Total Plate Count	CFU/g	< 8,000	ISO 4833 (2003)
Salmonella	/25g	Negative	Singlepath Salmonella
E. Coli	CFU/g	Negative	ISO 16649-2 (2001)
Total coliforms	CFU/g	< 50	ISO 4832 (2006)
Yeast and Moulds	CFU/g	< 100	ISO 7954 (1987)
Enterobacteriaceae	CFU/g	< 100	ISO 21528-2 (2004)
Bacillus cereus	CFU/g	< 100	ISO 7932 (2004)
Clostridium perfringens	CFU/g	< 10	ISO 7937 (2004)
Staphylococcus aureus	CFU/g	< 100	ISO 6888-1 (1999)

Nutritional profile

Component	Typical Analysis	Data Source
Energy (kJ)	1067 KJ/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Protein (N X 6.25)	10.9 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Total Fat	3.2 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Carbohydrate total	64.8 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Dietary Fibre	26.5 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002

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Treatment

This product has not been irradiated, except when specifically agreed on in the contract conditions



Allergens

Free from known allergens

Health & safety data

Free from GMO

Storage and distribution (Standard *)

Shelf-Life	3 years. Recommended storage conditions: In a dry, cool and dark place.
Pack size	50 kg net.*
Labelling	Standard: batch code and product name or according to contract conditions.



Processing details

- a) Rare earth magnet sets of 15.000 Gauss.
- b) Metal detector with a 0.6 mm Ferous & 1.2 Nonferous ball sensitivity.

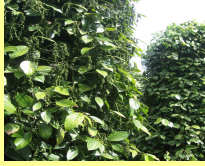
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Authorised on behalf of Manufacturer

<i>Name</i>	Kieu Kim Khanh
<i>Position</i>	Deputy Director
<i>Date</i>	15th September 2010
<i>Version</i>	1





Vietnam Steam Sterilized Black Pepper 570

Manufacturer:

VietSpices Co., Ltd
Ward 5, My Phuoc Town, Ben Cat District
Binh Duong Province, Viet Nam
ISO 9001:2000 Certified

MATERIAL DETAILS



Product code BPS570
Country of origin Viet Nam
Description Piper nigrum L. whole berry, picked immature, dried, cleaned and steam sterilized.
Sensory Description A dark brown/black product with a characteristic aroma and taste
Recipe Sun dried sieved and de-stoned berry of Piper nigrum L.

Physical data	Unit	Parameter	Method of analysis
Density	g/l min	570	ISO 959 - 1
Light Berries	% w/w max	3.0	ASTA 14.0
Admixture	% w/w max	0.2	ASTA 14.0



Analytical data	Unit	Parameter	Method of analysis
Moisture content	% w/w max	12.0	ISO 939
Piperine	% w/w min	4.0	ISO 5564
Violate oil	% w/w min	2.0	ISO 6571
Ash	% w/w max	5.0	ISO 928
AIA	% w/w max	0.75	ISO 930

Pesticides Level

Characteristic	Unit	MDL
Organochlorine insecticide residues	mg/kg	0.01
Organophosphorous pesticide residues	mg/kg	0.02
Pirethroid insecticide residues	mg/kg	0.02
Carbamate insecticide residues	mg/kg	0.02



Metal	Unit	Parameter
Arsenic content	ppm	<5
Lead content	ppm	<10
Copper content	ppm	<20
Zinc content	ppm	<50

Aflatoxine	Unit	Parameter
B1	ppb	<5
Total	ppb	<10

Microbiological data	Unit	Parameter	Method of analysis
Total Plate Count	CFU/g	< 8,000	ISO 4833 (2003)
Salmonella	/25g	Negative	Singlepath Salmonella
E. Coli	CFU/g	Negative	ISO 16649-2 (2001)
Total coliforms	CFU/g	< 50	ISO 4832 (2006)
Yeast and Moulds	CFU/g	< 100	ISO 7954 (1987)
Enterobacteriaceae	CFU/g	< 100	ISO 21528-2 (2004)
Bacillus cereus	CFU/g	< 100	ISO 7932 (2004)
Clostridium perfringens	CFU/g	< 10	ISO 7937 (2004)
Staphylococcus aureus	CFU/g	< 100	ISO 6888-1 (1999)

Nutritional profile

Component	Typical Analysis	Data Source
Energy (kJ)	1067 KJ/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Protein (N X 6.25)	10.9 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Total Fat	3.2 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Carbohydrate total	64.8 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Dietary Fibre	26.5 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002

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Treatment

This product has not been irradiated, except when specifically agreed on in the contract conditions



Allergens

Free from known allergens

Health & safety data

Free from GMO

Storage and distribution (Standard *)

Shelf-Life	3 years. Recommended storage conditions: In a dry, cool and dark place.
Pack size	50 kg net.*
Labelling	Standard: batch code and product name or according to contract conditions.



Processing details

- a) Rare earth magnet sets of 15.000 Gauss.
- b) Metal detector with a 0.6 mm Ferous & 1.2 Nonferous ball sensitivity.

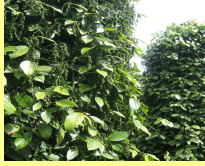
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Authorised on behalf of Manufacturer

<i>Name</i>	<i>Kieu Kim Khanh</i>
<i>Position</i>	<i>Deputy Director</i>
<i>Date</i>	<i>15th September 2010</i>
<i>Version</i>	<i>1</i>





Vietnam Clean White Pepper

Manufacturer:

VietSpices Co., Ltd
Ward 5, My Phuoc Town, Ben Cat District
Binh Duong Province, Viet Nam
ISO 9001:2000 Certified

MATERIAL DETAILS



Product code WPC620
Country of origin Viet Nam
Description Piper nigrum L. seeds, picked mature, dried, destoned and demetaled
Sensory Description A light yellow to dark grey product with a characteristic aroma and taste
Recipe Dried and cleaned berry seeds of Piper nigrum L.

Physical data	Unit	Parameter	Method of analysis
Density	g/l min	620	ISO 959 - 1
Black Berries	% w/w max	2.0	ASTA 14.0
Admixture	% w/w max	0.2	ASTA 14.0



Analytical data	Unit	Parameter	Method of analysis
Moisture content	% w/w max	13.5	ISO 939
Piperine	% w/w min	4.0	ISO 5564
Violate oil	% w/w min	1.5	ISO 6571
Ash	% w/w max	3.5	ISO 928
AIA	% w/w max	0.5	ISO 930

Pesticides Level

Characteristic	Unit	MDL
Organochlorine insecticide residues	mg/kg	0.01
Organophosphorous pesticide residues	mg/kg	0.02
Pirethroid insecticide residues	mg/kg	0.02
Carbamate insecticide residues	mg/kg	0.02



Metal	Unit	Parameter
Arsenic content	ppm	<5
Lead content	ppm	<10
Copper content	ppm	<20
Zinc content	ppm	<50

Aflatoxine	Unit	Parameter
B1	ppb	<5
Total	ppb	<10

Nutritional profile

Component	Typical Analysis	Data Source
Energy (kJ)	1238KJ/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Protein (N X 6.25)	10.4 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Total Fat	2.1 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Carbohydrate total	68.6 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Dietary Fibre	26.5 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002

Treatment

This product has not been irradiated, except when specifically agreed on in the contract conditions

Allergens

Free from known allergens

Health & safety data

Free from GMO

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Storage and distribution (Standard *)

Shelf-Life 3 years. Recommended storage conditions: In a dry, cool and dark place.
Pack size 50 kg net.*
Labelling Standard: batch code and product name or according to contract conditions.



Processing details

Three Rare earth magnet sets of 5.000 Gauss.

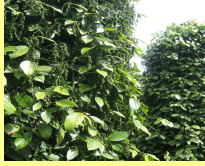
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AUTHORISATION

Authorised on behalf of Manufacturer

<i>Name</i>	<i>Kieu Kim Khanh</i>
<i>Position</i>	<i>Deputy Director</i>
<i>Date</i>	<i>15th September 2010</i>
<i>Version</i>	<i>1</i>



Vietnam Steam Sterilized White Pepper

Manufacturer:

VietSpices Co., Ltd
Ward 5, My Phuoc Town, Ben Cat District
Binh Duong Province, Viet Nam
ISO 9001:2000 Certified

MATERIAL DETAILS



Product code WPS620
Country of origin Viet Nam
Description Piper nigrum L. seeds, picked mature, dried, destoned, demetaled and steam sterilized.
Sensory Description A light yellow to dark grey product with a characteristic aroma and taste
Recipe Dried and cleaned berry seeds of Piper nigrum L.

Physical data	Unit	Parameter	Method of analysis
Density	g/l min	620	ISO 959 - 1
Black Berries	% w/w max	2.0	ASTA 14.0
Admixture	% w/w max	0.2	ASTA 14.0



Analytical data	Unit	Parameter	Method of analysis
Moisture content	% w/w max	12.0	ISO 939
Piperine	% w/w min	4.0	ISO 5564
Violate oil	% w/w min	1.5	ISO 6571
Ash	% w/w max	3.5	ISO 928
AIA	% w/w max	0.3	ISO 930

Pesticides Level

Characteristic	Unit	MDL
Organochlorine insecticide residues	mg/kg	0.01
Organophosphorous pesticide residues	mg/kg	0.02
Pirethroid insecticide residues	mg/kg	0.02
Carbamate insecticide residues	mg/kg	0.02



Metal	Unit	Parameter
Arsenic content	ppm	<5
Lead content	ppm	<10
Copper content	ppm	<20
Zinc content	ppm	<50

Aflatoxine	Unit	Parameter
B1	ppb	<5
Total	ppb	<10

Microbiological data	Unit	Parameter	Method of analysis
Total Plate Count	CFU/g	< 8,000	ISO 4833 (2003)
Salmonella	/25g	Negative	Singlepath Salmonella
E. Coli	CFU/g	Negative	ISO 16649-2 (2001)
Total coliforms	CFU/g	< 50	ISO 4832 (2006)
Yeast and Moulds	CFU/g	< 100	ISO 7954 (1987)
Enterobacteriaceae	CFU/g	< 100	ISO 21528-2 (2004)
Bacillus cereus	CFU/g	< 100	ISO 7932 (2004)
Clostridium perfringens	CFU/g	< 10	ISO 7937 (2004)
Staphylococcus aureus	CFU/g	< 100	ISO 6888-1 (1999)

Nutritional profile

Component	Typical Analysis	Data Source
Energy (kJ)	1238KJ/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Protein (N X 6.25)	10.4 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Total Fat	2.1 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Carbohydrate total	68.6 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Dietary Fibre	26.5 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002

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Treatment

This product has not been irradiated, except when specifically agreed on in the contract conditions



Allergens

Free from known allergens

Health & safety data

Free from GMO

Storage and distribution (Standard *)

Shelf-Life	3 years. Recommended storage conditions: In a dry, cool and dark place.
Pack size	50 kg net.*
Labelling	Standard: batch code and product name or according to contract conditions.



Processing details

- a) Rare earth magnet sets of 15.000 Gauss.
- b) Metal detector with a 0.6 mm Ferrous & 1.2 Nonferrous ball sensitivity.

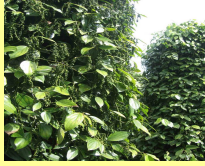
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AUTHORISATION

Authorised on behalf of Manufacturer

<i>Name</i>	Kieu Kim Khanh
<i>Position</i>	Deputy Director
<i>Date</i>	15th September 2010
<i>Version</i>	1





Vietnam Jumbo Black Pepper

Manufacturer:

VietSpices Co., Ltd
Ward 5, My Phuoc Town, Ben Cat District
Binh Duong Province, Viet Nam
ISO 9001:2000 Certified

MATERIAL DETAILS



Product code BPC5MM
Country of origin Viet Nam
Description Piper nigrum L. whole berry, picked immature, dried and cleaned.
Sensory Description A dark brown/black product with a characteristic aroma and taste
Recipe Sun dried sieved and de-stoned berry of Piper nigrum L.
Remarks No microbiological guarantees. Has to be processed before consumption



Physical data	Unit	Parameter	Method of analysis
Particle size	mm	2-8	Retsch control sieve A 1.5 mm 15 min
Berries on 5mm seive	% w/w min	85	ASTA 14.0
Whole dead insects	count/Lb	2	ASTA 14.0
Mammalian excreta	Mg/lb max	1	ASTA 14.0
Other excreta	Mg/lb max	5	ASTA 14.0
Mould/insect defiled	% w/w max	0.5	ASTA 14.0
Admixture	% w/w max	0.2	ASTA 14.0



Analytical data	Unit	Parameter	Method of analysis
Moisture content	% w/w max	12.5	ISO 939
Piperine	% w/w min	4.0	ISO 5564
Violate oil	% w/w min	2.0	ISO 6571
Ash	% w/w max	5.0	ISO 928
AIA	% w/w max	0.5	ISO 930

Pesticides Level

Characteristic	Unit	MDL
Organochlorine insecticide residues	mg/kg	0.01
Organophosphorous pesticide residues	mg/kg	0.02
Pirethroid insecticide residues	mg/kg	0.02
Carbamate insecticide residues	mg/kg	0.02

Metal

	Unit	Parameter
Arsenic content	ppm	<5
Lead content	ppm	<10
Copper content	ppm	<20
Zinc content	ppm	<50

Aflatoxine

	Unit	Parameter
B1	ppb	<5
Total	ppb	<10

Nutritional profile

Component	Typical Analysis	Data Source
Energy (kJ)	1067 KJ/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Protein (N X 6.25)	10.9 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Total Fat	3.2 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Carbohydrate total	64.8 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002
Dietary Fibre	26.5 G/100G	USDA Nutrient Database for Standard Reference, Rel. 15, 2002

Treatment

This product has not been irradiated, except when specifically agreed on in the contract conditions

Allergens

Free from known allergens

Health & safety data

Free from GMO



Storage and distribution (Standard *)

Shelf-Life	3 years. Recommended storage conditions: In a dry, cool and dark place.
Pack size	50 kg net.*
Labelling	Standard: batch code and product name or according to contract conditions.

Processing details

Three Rare earth magnet sets of 5.000 Gauss.

* Negotiable on details



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<i>Position</i>	<i>Deputy Director</i>
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