



PRODUCT SPECIFICATION
Whole White Pepper

Doc.No. :PL-QMS-SP-FG-TRL009
Revision No. : 00
Issue Date : 20-Jan-2026

I. Product Description				
1	Product Name:	Whole White Pepper		
2	SAP Name:	PL_FBS_Whole White PP STD 500g		
3	SAP Code:	10000111921		
4	Ingredient:	100% White Pepper		
5	Shelf life:	36 months		
6	Country of Origin	Vietnam, Indonesia		
7	Intended use:	Adding to food		
8	Allergens statement:	no Allergens		
9	Kosher Status:	Yes		
II. Packing				
1	Packaging primary :	PET Jar		
2	Packaging secondary :	carton box		
3	Quantity of jar/carton	4		
4	Quantity of carton/layer	43		
5	Quantity of layer/pallet	7		
6	Total carton/pallet	301		
7	Net weight	500 grams		
III. Date code information		Format	Remarks	
1	Packaging primary :	Best By MM/YYYY LOT DDMMXY	MM: 2 digits of expiry month; YYYY: 4 digits of expiry year DD: 2 digits of production day, MM: 2 digits of production month, X : production line, Y: production shift	
2	Packaging secondary :	Product Name Best By MM/YYYY	MM: 2 digits of expiry month; YYYY: 4 digits of expiry year	
IV. Storage and distribution				
1	Storage condition	Product should be stored in cool and dry place at ambient temperature		
2	Shipping conditions	Ensure food safety		
V. Quality Standards				
No	Organoleptic Characteristics	Specification	Method	
1	Apperance	Whole White Pepper		
2	Aroma	Sharp, Penetrating, Pungent		
No	Physical and Chemical Characteristics	Specification	Unit	Method
1	Foreign Matter	absent	% w/w	ASTA 14.0
2	Moisture	12.5	% v/w, Max	ISO 939
3	Volatile Oil	2.0	% v/w, Min	ASTA 5.0
4	Total Ash	3.5	% w/w, Max	ISO 928
5	Acid Insoluble Ash	0.3	% w/w, Max	ISO 930
6	Piperine	4.5	% w/w, Min	ISO 5564
7	Pesticide	Complies with country's legal requirement where the product will be sold		
8	Heavy metal	Complies with country's legal requirement where the product will be sold		
9	Mycotoxin	Complies with country's legal requirement where the product will be sold		
No	Micro Characteristics	Specification	Unit	Method
1	Total Plate Count	200,000	cfu/g, Max	ISO 4833
2	Yeast	100	cfu/g, Max	ISO 21527-2
3	Mold	100	cfu/g, Max	ISO 21527-2
4	Salmonella	Negative	/25 g	ISO 6579
5	Coliforms	100	cfu/g, Max	ISO 4832
6	E. coli	< 10	cfu/g	ISO 16649-2
Revision No.	Date	Reason for changes	Prepared by	Approved by
01	20-Jan-26	Initial release	Nguyen Thi Ha QFS Assistance Manager	Nguyen Thi Hoai Thuong QFS Senior Manager