



# CRANBROOK FLAVOURS

a true taste sensation

<b>PRODUCT SPECIFICATION</b>	<b>Doc No</b>	SIM 8.5.1.3
	<b>Rev No</b>	1
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<b>PRODUCT</b>	<b>CODE</b>
PEPPER BLACK GROUND IRRADIATED	EJ0117

<b>Supplier Information</b>	
Company Name	Cranbrook Flavours
Trading Name	Cranbrook Flavours (Pty)Ltd
Business Address	16 Spartan Road, Spartan Ext 20. Johannesburg.
Postal Address	P.O. Box;1610, Edenvale
Technical Contact Person	Holley Lawson
Position Title	Lab Manager
Phone	011-398-6000
Cell phone (mobile):	N/A
Email	<a href="mailto:Holley@cranbrookflavours.com">Holley@cranbrookflavours.com</a>

<b>Manufacturer(s) or producer(s) information</b>	
<b>Company Name</b>	<b>Site of Manufacture or production (City &amp; Country)</b>
Cranbrook Flavours (Pty)Ltd	16 Spartan Road, Spartan Ext 20. Johannesburg.

<b>Cranbrook Flavours Declaration &amp; Disclaimer</b>
<b>Legal conformity</b> This product is suitable for use in foods and conforms with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act 54 of 1972.
<b>Confidential Disclaimer</b> This documentation and the information regarding this product are the property of Cranbrook Flavours (Pty) Ltd and must be kept confidential between the Supplier and Client and cannot be distributed to any other institution.
<b>Legal Disclaimer</b> It is the responsibility of the purchaser to conform to legal requirements and quality assurance, even though our product has been approved by our quality department

<b>IDENTITY</b>	
SOURCE	PLANT

Co Reg No. 2019/481356/07

VAT No: 4490234970

16 Spartan Road, Spartan Ext 20, Johannesburg, South Africa. P.O. Box 1644, Edenvale, 1610.

Tel: +27 11 398 6000 Email: [support@cranbrookflavours.com](mailto:support@cranbrookflavours.com) Web: [www.cranbrookflavours.com](http://www.cranbrookflavours.com)

Directors: M. Johnstone, A. Johnstone, K. Johnstone



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BOTANICAL NAME	PIPER NUGRUM
COUNTRY OF ORIGIN	VIETNAM
TYPE OF MANUFACTURE	MILLING

## SENSORY SPECIFICATION

TYPE	CRITERIA
APPEARANCE	FREE FLOWING DARK BROWN TO BLACK POWDER
TASTE	HOT & PUNGENT
ODOUR	PENETRATING ODOUR

## ANALYTICAL SPECIFICATIONS

TYPE	LIMIT	FREQUENCY
<b>SUDAN DYES</b>	NOT DETECTED	AS PER LAB SCHEDULE OR CUSTOMER REQUIREMENT
<b>AFLATOXINS</b>	<10ppb	
<b>HEAVY METALS</b>	AS PER LEGISLATION	
<b>PESTICIDES</b>	AS PER LEGISLATION	

## MICROBIOLOGICAL SPECIFICATIONS

TEST TYPE	LIMIT	FREQUENCY
TOTAL PLATE COUNT	10 <sup>6</sup> cfu/g	AS PER LAB SCHEDULE OR CUSTOMER REQUIREMENT
ESCHERICHIA COLI	ND/20g	
STAPHYLOCOCCUS	ND/20g	
CLOSTRIDIUM PERFRINGES	ND/20g	
SALMONELLA	ND/25g	
BACILLUS CEREUS	<10 <sup>3</sup> cfu/g	
YEAST AND MOULD	<10 <sup>4</sup> cfu/g	
COLIFORMS	<10 <sup>3</sup> cfu/g	

**NB!! MICROBIOLOGICAL SPECIFICATIONS CAN ONLY BE GUARANTEED FOR IRRADIATED PRODUCTS.**

INGREDIENTS	COMPOSITION
PEPPER BLACK	100%

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**ALLERGENS** (this product is produced in a factory that processes the following allergen products: wheat, soya, dairy, egg, celery, sesame, mustard, sulphites. All processing, storage, distribution of all allergen products is strictly controlled by our allergen control procedures as per our FSSC 22000 accreditation)

None

## ILLICIT SUBSTANCES

This product is free from any illicit substances such as Melamine, Sudan Red, etc

## IRRADIATION (ONLY AT CUSTOMER REQUEST)

Yes

## SHELF LIFE

UP TO 12 MONTHS WHEN STORED UNDER OPTIMUM CONDITIONS.

## RELIGIOUS STATUS

KOSHER CERTIFIED

HALAAL CERTIFIED

## METHOD OF PACKAGING AND DELIVERY

PACKAGING	Packed in 25kg white woven polypropylene bags with polyethylene liner / 1kg & 5kg metallised bags.
DELIVERY	Palletized in ambient trucks

## STORAGE CONDITIONS AND SHELF LIFE

STORAGE	Store in cool, dry, pest free environment, in sealed bags, away from direct heat and moisture.
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## PREPARATIONS AND/HANDLING BEFORE USE/PROCESSING:

INTENDED USE	To be used as a spice or ingredient on or in food
MISUSE	Do not use product after expiry date.
ABUSE	Once opened store in an airtight container. Store in a cold dry place away from sunlight.

<b>Completed by:</b>	Samukelisiwe Mlambo
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<b>Signature:</b>	
<b>Position:</b>	Quality Assurance Technologist
<b>Date of completion:</b>	22.09.2023

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