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### Vietnam Clean Black Pepper 550

#### Manufacturer:

VietSpices Co., Itd 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 A dark brown/black product with a characteristic aroma and taste Sensory Description Recipe Sun dried sieved and de-stoned berry of Piper nigrum L.

Unit

No microbiological guarantees. Has to be processed before consumption Remarks

**Parameter** 



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

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

|--|

Physical data

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



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

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

Standard: batch code and product name or according to contract conditions. Labelling

### Processing details

Three Rare earth magnet sets of 5.000 Gauss.

### <u>AUTHORISATION</u>

Authorised on behalf of Manufacturer

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

Version

<sup>\*</sup> Negotiable on details



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### Vietnam Black Pepper Asta

#### Manufacturer:

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

#### **MATERIAL DETAILS**



BPA Product code 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
Organophophorous pesticide residues	mg/kg	0.02
Pirethroid insecticide residues	ma/ka	0.02

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

<u>Aflatoxine</u>	Unit	Parameter	
B1	ppb	<5	
Total	dqq	<10	

### **Nutritional profile**

Carbamate insecticide residues

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

mg/kg

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

### <u>Allergens</u>

Free from known allergens



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# 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

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 **Deputy Director** Position Date 15th September 2010

Version







ISO 959 - 1

ASTA 14.0







### Vietnam Steam Sterilized Black Pepper 550

### Manufacturer:

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

#### **MATERIAL DETAILS**

Physical data

Density Light Berries



Product code BPS550 Country of origin Viet Nam

Piper nigrum L. whole berry, picked immature, dried, cleaned and steam sterilized. Description

Parameter

550

12

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.

Unit

g/l min

% w/w max

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7-27	The second

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
Organophophorous pesticide residues	mg/kg	0.02
Pirethroid insecticide residues	mg/kg	0.02
Carbamate insecticide residues	ma/ka	0.02



<u>Metal</u>	Unit	Parameter	
Arsenic content	ppm	<5	
Lead content	ppm	<10	
Copper content	ppm	<20	
Zinc content	ppm	<50	
<u>Aflatoxine</u>	Unit	Parameter	
B1	ppb	<5	
Total	ppb	<10	
Microbiological data	Unit	Parameter	Method of analysis

<u>Microbiological data</u>	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.
- \* Negotiable on details



Authorised on behalf of Manufacturer

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

Version 1









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### Vietnam Steam Sterilized Black Pepper 570

### Manufacturer:

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

#### **MATERIAL DETAILS**

Physical data



Product code BPS570 Country of origin Viet Nam

Description Piper nigrum L. whole berry, picked immature, dried, cleaned and steam sterilized.

Parameter

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.

Unit

10 mg
75/19

j U. U. W. W. W. W.	•		
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

Analytical data	Unit	Parameter	Method of analy
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
Organophophorous pesticide residues	mg/kg	0.02
Pirethroid insecticide residues	mg/kg	0.02
Carbamate insecticide residues	mg/kg	0.02

<u>Metal</u>	Unit	Parameter
Arsenic content	ppm	<5
Lead content	ppm	<10
Copper content	ppm	<20
Zinc content	ppm	<50
<u>Aflatoxine</u>	Unit	Parameter
B1	ppb	<5
Total	nnh	<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.
- \* Negotiable on details



Authorised on behalf of Manufacturer

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

Version









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## Vietnam Clean White Pepper

### Manufacturer:

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

#### **MATERIAL DETAILS**

Physical data



Product code WPC620 Country of origin Viet Nam

Description Piper nigrum L. seeds, picked mature, dried, destoned and demetaled A light yellow to dark grey product with a characteristic aroma and taste Sensory Description Recipe

**Parameter** 

Dried and cleaned berry seeds of Piper nigrum L.

Service Control	
	No. of the last
No.	

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

Unit

Unit	Parameter	Method of analy
% w/w max	13.5	ISO 939
% w/w min	4.0	ISO 5564
% w/w min	1.5	ISO 6571
% w/w max	3.5	ISO 928
% w/w max	0.5	ISO 930
	% w/w max % w/w min % w/w min % w/w max	% w/w max 13.5 % w/w min 4.0 % w/w min 1.5 % w/w max 3.5



Pesticides Level		
Characteristic	Unit	MDL
Organochlorine insecticide residues	mg/kg	0.01
Organophophorous pesticide residues	mg/kg	0.02
Pirethroid insecticide residues	mg/kg	0.02
Carbamate insecticide residues	mg/kg	0.02

Unit	Parameter
ppm	<5
ppm	<10
ppm	<20
ppm	<50
	ppm ppm ppm

<u>Aflatoxine</u>	Unit	Paramete
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

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.

\* Negotiable on details

### **AUTHORISATION**

Authorised on behalf of Manufacturer

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

Version 1









ISO 959 - 1



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### Vietnam Steam Sterilized White Pepper

### Manufacturer:

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

#### **MATERIAL DETAILS**

Physical data

Density

Total



Product code WPS620 Country of origin Viet Nam

Description Piper nigrum L. seeds, picked mature, dried, destoned, demetaled and steam sterilized.

**Parameter** 

620

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.

Unit

g/l min

E de	7/-	
	26	PART.
		13.3

Black Berries Admixture	% w/w max % w/w max	2.0 0.2	ASTA 14.0 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

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
Bandaldan Lasal			
Pesticides Level			



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

<u>Metal</u>	Unit	Parameter
Arsenic content	ppm	<5
Lead content	ppm	<10
Copper content	ppm	<20
Zinc content	ppm	<50
<u>Aflatoxine</u>	Unit	Parameter
B1	ppb	<5

ppb

Microbiological data	Unit	Parameter	Method of analysis
Total Plate Count	CFU/g	< 8,000	ISO 4833 (2003)
Salmonella E. Coli	/25g CFU/q	Negative Negative	Singlepath Salmonella 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

<10



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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.
- \* Negotiable on details



Authorised on behalf of Manufacturer

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

Version 1









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### Vietnam Jumbo Black Pepper

### Manufacturer:

VietSpices Co., Itd 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

Piper nigrum L. whole berry, picked immature, dried and cleaned. Description 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
	Moisture content Piperine Violate oil Ash	Moisture content         % w/w max           Piperine         % w/w min           Violate oil         % w/w min           Ash         % w/w max	Moisture content         % w/w max         12.5           Piperine         % w/w min         4.0           Violate oil         % w/w min         2.0           Ash         % w/w max         5.0



### Pesticides Level

I COLICIACO ECVCI		
Characteristic	Unit	MDL
Organochlorine insecticide residues	mg/kg	0.01
Organophophorous pesticide residues	mg/kg	0.02
Pirethroid insecticide residues	mg/kg	0.02
Carbamate insecticide residues	ma/ka	0.02

<u>Metal</u>	Unit	Parameter
Arsenic content	ppm	<5
Lead content	ppm	<10
Copper content	ppm	<20
Zinc content	ppm	<50
<u>Aflatoxine</u>	Unit	Parameter
R1	nnh	<5

ppb

Total

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

<10

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

### <u>Allergens</u>

Free from known allergens

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### 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



