

Product Specification

Supplier HAECKY IMPORT AG, Haecky Fine Food, Duggingerstrasse 15, 4153 Reinach BL1

Article DY Green Peppercorn "Le Noble" 170g

Article-No. 1423

Technical name LMV* Grüner Pfeffer in Salzlake

*) Federal Food Legislation

1. Product description and sensory perception

Appearance (colour, size, kind of cut) Uniform light green in colour

Consistency / Texture Smooth round surface with firm texture

Aroma / Flavour Fresh & piquant, characteristic taste & aroma of green pepper corn

Manufacturing process Acidified & Pasteurisation

2. Compound

Ingredients/Additives of raw materials	E-No.	due %	Country of Origin
1.Green Pepper Corn	-	58.82	Madagascar
2.Water	-	40.13	Malaysia
3.Salt	-	0.97	Thailand
4.Citric acid	E330	0.08	Belgium

GMO-products appropriate art. 15 LMV as well as irradiated products or ingredients are signed with *)

2.1 Further information

Are the processed eggs free range eggs?

Yes

No

Product does not contain eggs

3. Additives

Chemical Description	YES	NO	Concentrate in %	E-No.
Preservative	<input type="checkbox"/>	<input checked="" type="checkbox"/>		
Dyestuffs Colouring	<input type="checkbox"/>	<input checked="" type="checkbox"/>		
Antioxidants	<input checked="" type="checkbox"/>	<input type="checkbox"/>	0.08	E330
Flavouring Compounds	<input type="checkbox"/>	<input checked="" type="checkbox"/>		

natural

nat.-identical

synthetic

	YES	NO	
Emulsifier	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Gelling and thickening agents	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Alkali, Acidity, Salts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Citric acid E330
Flavour enhancer	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Potential Allergens (for example nuts)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Properties of soya, maize and rapeoil which are in ingredients or additives.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

4. Notes

	YES	NO
Is the product kosher	<input checked="" type="checkbox"/>	<input type="checkbox"/>
gluten-free	<input checked="" type="checkbox"/>	<input type="checkbox"/>
lactose-free	<input checked="" type="checkbox"/>	<input type="checkbox"/>
adequate for diabetic	<input checked="" type="checkbox"/>	<input type="checkbox"/>
vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>
lacto-vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>
vegan	<input checked="" type="checkbox"/>	<input type="checkbox"/>
ovo-vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>
ovo-lacto-vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Bio-certified	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Allergen ingredients

	YES	NO
Containing gluten (wheat, rye, barley, oat and spelt or species of hybrid) and products made thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Shellfish and products made thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Eggs and Eggproducts (egg lecithin)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish and products made thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans and products made thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
milk and milk products (including lactose)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Walnuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cashew nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Hazelnuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Macadamia	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Almond	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Para nut	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Pecan	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Pistachio	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Lupine	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulphite (concentration at least 10mg/kg)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds	<input type="checkbox"/>	<input checked="" type="checkbox"/>

5. Quality-Specifications

5.1 Nutritive and Energy value (per 100 g):

	Min.		Average		Max.		Approach
Water	<input type="checkbox"/>	G	74.4% (w/w)	G	<input type="checkbox"/>	G	Air oven method
Protein	<input type="checkbox"/>	G	2.68% (w/w)	G	<input type="checkbox"/>	G	Kjeldhal
Fat	<input type="checkbox"/>	G	2.79% (w/w)	G	<input type="checkbox"/>	G	Acid hydrolysis
Saturated fat	<input type="checkbox"/>	G	1.30% (w/w)	G	<input type="checkbox"/>	G	GC
Unsaturated fat	<input type="checkbox"/>	G		G	<input type="checkbox"/>	G	
Cholesterol	<input type="checkbox"/>	G	Not detected	G	<input type="checkbox"/>	G	HPLC
Transfer fats	<input type="checkbox"/>	G	0.04% (w/w)	G	<input type="checkbox"/>	G	GC
Carbohydrate	<input type="checkbox"/>	G	10.98% (w/w)	G	<input type="checkbox"/>	G	By difference (exclude fibre)
Sugar	<input type="checkbox"/>	G	<0.5% (w/w)	G	<input type="checkbox"/>	G	Titrimetric

	Min.	Average	Max.	Approach
Starch	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Ash	<input type="text"/>	2.12% (w/w)	<input type="text"/>	Muffle Furnace @550°C
Energy value	<input type="text"/>	94 kcal/100g	<input type="text"/>	<input type="text"/>

Mineral nutrients

NA	763	MG
K	<input type="text"/>	MG
CA	100	MG
P	<input type="text"/>	MG
MG	<input type="text"/>	MG
FE	0.75	MG
NACL	<input type="text"/>	MG

Vitamins

A	<10 iu/100g	MG
B1	<input type="text"/>	MG
B2	<input type="text"/>	MG
C	<0.1	MG
PP	<input type="text"/>	MG

5.2 Further chemical and physical limiting values:

(for example Number of Peroxide, Pesticide, Heavy Metals etc.)

Assignment	Unit	Minimal	Maximal	Method
Lead	ppm	<0.05	<input type="text"/>	AOAC 999.11
Cadmium	ppm	<0.01	<input type="text"/>	AOAC 999.11
Arsenic	ppm	<0.01	<input type="text"/>	AOAC 986.15
Inorganic tin	ppm	<0.05	<input type="text"/>	LC-ICPMS
Mercury	ppm	<0.01	<input type="text"/>	AOAC 971.21
Antimony	ppm	<0.01	<input type="text"/>	AOAC 999.11

5.3 Microbiological limiting values

Kind of germ	max. no. of germs (KBE/g)	Kind of germ	max. no. of germs (KBE/g)
Aerobe Mesophile GKZ	<input type="text"/>	Staphylococcus aureus	<input type="text"/>
E. Coli	NG (<3MPN/g)	Bazillus Cereus	<input type="text"/>
Enterobacteriaceae	<input type="text"/>	Clostridium perfringens	Absent
Salmonellae Neg in Barm	<input type="text"/>	Listeria monocytogenes	<input type="text"/>
Mould	Absent (<10cfu/g)	Total Plate Count	NG (<10cfu/g)
		Coliform	NG (<3MPN/g)

Does the product go through a metal detector?

YES NO

Final product go through X-ray scanning

Germ-reducing procedure?

YES NO

Acidification follow by pasteurisation

Radiation: Treatment with ionizing rays?

YES NO

Does the product contain nano particles?

YES NO

Due in %

Identification without goods possible? Yes No
 Date of manufacture Open Coded
 Best-before date Open Coded

6. Transport and Storage conditions

uncooled Transport temperature °C (min. max.)
 cooled storage temperature °C (min. max.)
 deep frozen rel. air humidity %

7. Manufacturing process

(for example pasteurisation, sterilisation, hot-filling, homogenized, other)

Pasteurisation

8. Package and Logistic

Package (material, procedure, consumer unit, trade unit):

Primary - metal can ; Secondary : Corrugated carton

Plastic packages: kind of plastic, build-up of foils:

	<u>gross</u>	<u>net</u>	<u>drain weight</u>
Weight	Min 215g	Min 170g	Min 100g

8.1 Shelf life

From date of manufacture 3 years
 From delivery date to Haecky 730 Days

8.2 Package details

(Measure of products in cm)

Length	
Width	7.5
Height	5.3

Material

Plastic packages
 - kind of plastic
 Inert gas packages
 - information of compound of gas

8.3 Logistic details

Package trade unit Corrugated carton
 Product quantity of trade unit 24 cans per carton

Measure of trade unit in cm

Length	31
Width	23.5
Height	11.5

Gross weight of trade unit 5.6 kgs

Quantity of cartons per layer 12

Quantity of cartons per pallet 132

Quantity of layers per pallet 11

9. Sustainability

Special labels / Special activities

YES

NO

10. Confirmation of supplier

The goods meet the Swiss law and the standard procedures of the EU.

All information are made truthfully.

The customer is asked to treat all information confidential.

11. Other

Contact HAECKY IMPORT AG, Haecky Fine Food

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Date 04.02.2022

Signature  Mr. Chiew Kwan Teow (General Manager)

Company stamp

