



MANUFACTURER & EXPORTER OF SPICE POWDER,  
WHOLE SPICES, SEASONINGS AND DEHYDRATED VEGETABLES

[www.zestnzingfoods.com](http://www.zestnzingfoods.com)

01 April 2025

## CERTIFICATE OF ANALYSIS

<b>Product Name</b>	<b>Black Pepper Fine Powder</b>
<b>HS Code</b>	09041120
<b>Packing</b>	5, 10, 20, 25, 50 kg PP bags or Customized
<b>Loading Capacity</b>	12 MTS (20 Ft), 24 MTS (40 Ft)
<b>Supply Period</b>	All Year Around
<b>Origin</b>	India

### Physical Analysis

Parameter	Specification
Appearance/Color	Fine blackish-brown powder
Taste/Flavor	Spicy hot and pungent, characteristic of pepper
Aroma	Strong, sharp, and penetrating
Form	Fine powder
Quality	Premium

### Chemical Analysis

Parameter	Maximum Allowable Limit
Moisture	12.00% Max
Acid Insoluble Ash	1.00% Max
Volatile Oil	Min. 2.0 mL / 100g
Piperine Content	Min. 3.0%

### Microbiological Analysis

Parameter	Allowable Limit
Total Plate Count (TPC)	Max. 1x10 <sup>6</sup> cfu/g
Yeast & Molds	Max. 1x10 <sup>4</sup> cfu/g
Total Coliform	Max. 1x10 <sup>3</sup> cfu/g
Salmonella	Absent in 25 g
E. Coli	Not Detected

### Storage Condition

- **Temperature:** Store at < 25°C
- **Humidity:** Store in a Dry Place, < 60%
- **Shelf-Life:** 1 Year from the date of production



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### Key Points


1. **Pungent and Spicy:** Black pepper fine powder adds robust spiciness and depth to various dishes.
2. **Culinary Uses:**
  - Commonly used in seasoning meats, vegetables, sauces, and soups.
  - Essential in spice blends and a staple table condiment.
3. **Health Benefits:** Contains piperine, which may aid digestion and has antioxidant properties.
4. **Global Demand:** Widely used in cuisines worldwide for its rich flavor profile.


#### **Disclaimer:**


*The above information is intended as general product information and is established to the best possible accuracy. However, we cannot accept liability regarding the accuracy and precision of the above data. The purchaser of this product is responsible for verifying whether the application and declaration of this product comply with existing local laws.*



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