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## PRODUCT SPECIFICATION

### Szechuan Pepper Whole

#### **DESCRIPTION:**

Szechuan Pepper is prepared from the dried seed pods of the prickly ash tree of the plant ***Zanthoxylum piperitum*** and is burgundy brown in colour with a peppery mild-hot fragrance. Szechuan pepper is an aromatic, tangy, and mouth-numbing spice from China's and is used extensively in Asian cuisine.

#### **USAGE RECOMMENDATION/DIRECTIONS FOR USE:**

Use as required to achieve the desired flavour impact.

#### **COMPOSITION:**

Szechuan Pepper Whole

#### **COUNTRY OF ORIGIN:**

Product of China.

#### **GMO STATUS:**

This product is free from any Genetically Modified Material.

#### **STORAGE AND TRANSPORT:**

Product shall be stored in a cool, dry area, protected from light, heat and moisture. And ideally at a temperature of 10-25C and 70% R.H maximum. Avoid using wet utensils when handling product. No responsibility is taken for humid, hot, and dusty or infested storage conditions off site.

The product shall be transported in clean, dry vehicles and shall be adequately protected at all times from exposure to moisture, infestation, and contamination.

#### **SHELF LIFE:**

In original unopened packaging under recommended storage conditions: 24 months.

#### **ALLERGEN STATUS:**

**This product contains no known allergens.**

#### **CLAIMS STATUS:**

Halal certified. Kosher compliant. Suitable for Vegetarians/Vegans.

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#### **NUTRITIONAL INFORMATION:**

Composition	Quantity Per 100g Dry Product
Energy	1005kJ
Protein	10.5g
Fat	
- Total	3.0g
- Saturated	1.5g
Carbohydrate	
- Total	61.5g
- Sugars	0.0g
Sodium	45mg

Nutritional Information provided above has been calculated from information obtained from Suppliers Specification and Food Composition Tables. The nutritional Panel is in accordance with the FSANZ Code.

#### **MICROBIOLOGICAL SPECIFICATIONS**

TEST	SPECIFICATION
Total Plate Count (cfu/g)	200,000 max
Coliforms (cfu/g)	500 max
E Coli (cfu/g)	10 max
Yeast and Mould (cfu/g)	1,000 max
Salmonella (/25g)	<b>Not Detected</b>

#### **PHYSICAL AND CHEMICAL SPECIFICATION**

PARAMETER	SPECIFICATION
Moisture	8% max

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#### **ALLERGEN SENSITIVITIES LIST:**

Gluten (Wheat, rye, barley, oats, and spelt and their hybridised strains)	Absent
Crustacean and Mollusks (and products of)	Absent
Egg (and egg products)	Absent
Fish (and fish products)	Absent
Lupin & lupin products	Absent
Milk (and milk components or milk products)	Absent
<b>Tree Nut:</b>	
- Almond	Absent
- Brazil nut	Absent
- Cashew	Absent
- Hazelnut	Absent
- Macadamia	Absent
- Pecan	Absent
- Pine nut	Absent
- Pistachio	Absent
- Walnut	Absent
Sesame Seeds (and products including sesame oil)	Absent
Peanuts (and products including peanut oil)	Absent
Soya Beans (and products of)	Absent
Sulphites (>10mg/kg) – Metabisulphite, Sulphur Dioxide	Absent
Royal Jelly	Absent
Bee Pollen	Absent
Propolis	Absent

**Amended by: Marc Chappuis (Senior Food Technologist)**

**Approved by: Kate Cassidy (QA Manager)**

#### **Disclaimer**

The information provided within this document is accurate and reliable to the best of our knowledge. Our Technical Service Department takes all the necessary measures to guarantee that the product conforms to the specifications indicated in this document.

The User is nevertheless advised to carry out the preliminary tests to ensure the suitability of the product. We remain at your entire disposal to provide any further information that you may require.

**kriokrush**

**BASIC FOODS PTY LIMITED**

Incorporating: Sitam Spice Industry, Food Base Flavours & Mountain View Seasonings  
Specialising in all Natural Seasonings, Spices & Herb Blends

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