



100g Nutritional Report

Date: 3/13/2018

Material # 2004005

Name

D PEPPER BLCK COARSE 16oz 6CH

Basic Components

Nutrient	Amount (per 100g)
Energy(kJ)	251.000
Energy From Fat(kcal)	
Calories from SatFat(kcal)	
Protein(g)	10.390
Total Carbohydrate(g)	63.950
Fiber, Total Dietary(g)	25.300
Soluble nondigestible carbohydrates(g)	
Insoluble nondigestible carbohydrates(g)	
Total Sugars(g)	0.640
Added Sugars(g)	0.000
Monosaccharides(g)	
Disaccharides(g)	
Other Carbohydrates(g)	
Fat(g)	3.260
Fatty acids saturated(g)	1.392
Fatty acids Mono-unsaturated(g)	0.739
Fatty acids Poly-unsaturated(g)	0.998
Total trans fatty Acid(g)	0.000
Cholesterol(mg)	0.000
Moisture(g)	12.460

Vitamins

Nutrient	Amount (per 100g)
Vitamin A - IU(IU A)	547.000
Vitamin A - RE(RE)	27.000
Vitamin A (IU)(IU A)	27.000
Carotenoid RE(RE)	
Retinol RE(RE)	
Beta-Carotene(mcg)	
Vitamin B1 (Thiamin Base)(mg)	
Vitamin B2 (Riboflavin)(mg)	
Vitamin B3(mg)	
Niacin(mg)	
Vitamin B6 (Pyridoxine Base)(mg)	
Vitamin B12 (Cyanocobalamin)(µg)	
Biotin(µg)	
Vitamin C (Ascorbic Acid)(mg)	0.000
Vitamin D - IU(IU D)	
Vitamin D (Calciferol)(µg)	0.000
Alpha-tocopherol & RRR-alpha tocopherol(mg)	
Folate - B9(mcg)	
Folate(µg)	17.000
Vitamin K (Phytoquinone)(µg)	163.700
Pantothenic Acid(mg)	
Vitamin B9 - Folicin(mcg)	

Minerals

Nutrient	Amount (per 100g)
Calcium(mg)	443.000
Chromium(mg)	
Copper(mg)	
Fluoride(mg)	
Iodine(µg)	
Iron(mg)	9.710
Magnesium(mg)	171.000
Manganese(mg)	
Molybdenum(µg)	
Phosphorus(mg)	158.000
Potassium(mg)	1,329.000
Selenium(µg)	
Sodium(mg)	20.000
Zinc(mg)	1.190

Poly Fats & Others

Nutrient	Amount (per 100g)
Omega-3(g)	
Omega-6(g)	
Alcohol(g)	
Caffeine(mg)	
Choline(mg)	
Ash(g)	
Silica(g)	
Lutein(mg)	
Zeaxanthin(mg)	
Energy (kJ)(kJ)	
Fructose(g)	
Glucose(g)	
Sucrose(g)	
Maltose(g)	
Lactose(g)	
Galactose(g)	
Insoluble Ash(g)	



Product Technical Data Sheet

B&G Foods Material Number	B&G Foods Material Description
2004005	D PEPPER BLCK COARSE 16oz 6CH

B&G Foods Legacy Item Number: 0476005468044

Effective Date: 9/25/2017

DURKEE PEPPER BLCK COARSE 16oz 6CH

Packaging

Bottles are filled, capped, and induction sealed. Front and back PS labels are applied to each bottle. 6 bottles packed/case. Two tray designs can be used and the information reported is the greater dimension and tare weight between the designs. 1. Stretch wrap load securely to pallet. 2. A layer pad is placed below the first layer of each load.

Description

The dried immature berries of Piper Nigrum L. The berries are cracked to meet a specified granulation. The product is black to brown with a white to grey center. The flavor is hot, pungent, biting; the aroma is sharp and penetrating.

Ingredient Statement

Black Pepper

Allergen Statement

None

Kosher Status

Pareve

Shelf Life

Best by 730 Days from date of manufacture.

Analytical Information

Master Insp. Characteristics	Range	UOM	Referenced Method
Appearance	Matches Standard	Pass/Fail	
Flavor	Matches Standard	Pass/Fail	
Granulation 12 (On)	5.0 max	%	ACH SOP 200
Granulation 16 (Thru)	20.0 max	%	ACH SOP 200
Acid Insoluble Ash	1.0 max	%	ASTA Analytical Method 4.0, 4th ed., 1997
Moisture (Distillation)	12.0 max	% v/w	ASTA Method 2.0 4th ed., 1997
Total Ash	7.0 max	%	ASTA Method 3.0, 4th ed., 1997
Volatile Oil	1.5 min	% v/w	ASTA Method 5.2, 4th edition 1997

Storage

Cool and Dry, not to exceed 90 F

PLEASE NOTE; This data sheet is provided for information purposes only and should not be relied upon as a basis for product performance. This data sheet may be superseded by a user later. This data sheet is not intended to and shall not be constructed to be instructions or suggestions for use which may be in violation of valid patent rights.