

REPORT
MODIFICATION DATE
November 2, 2016

FOOD SERVICE PRODUCT SPECIFICATIONS**WHITE PEPPERCORNS****H36**

*Includes suffix
codes: A,B,C,D,E,I,S

I. Product Description

White Peppercorns offer a slightly different flavor from black peppercorns, sharper and spicier with a slightly fruity and mildly fermented flavor. They are ideal for light-colored dishes, in which specks of black peppercorn are not desired.

- Light tan color
- Round with smooth exterior
- About 1/8 inch in diameter

II. Packaging, Labeling, Storage

Ingredient Statement White Peppercorns.

Packaging Plastic Jar, Bag In Box Or To Customer Specification.

Receiving Conditions Product Should Be Shipped And Handled In A Sanitary Manner.

Storage Conditions Store In A Dry, Cool Place.

Shelf Life Min 12 Months (under Optimum Storage Conditions).

Code	PackageSize	Gross Weight	UPC	Length	Width	Height	Cube	Case(Ti)	Layers(Hi)
H36A	20 oz jar each	1.4	687080071030	3.75	2.5	8	0.040		
H36AT	3 oz tin each	0.2	687080025712	2.8125	2.8125	1.875	0.010		
H36B	6 / 20 oz jar case	8.8	00687080000221	11.25	5.375	8.125	0.280	21	5
H36C	10 lb bag / box each	10.4	00687080007848	12	6	6	0.250	21	7
H36D	25 lb bag / box each	26.9	00687080397857	18	12	8	1.000	7	5
H36J	5 lb jar each	5.4	00687080289145	5	5.5	8.5	0.140		

III. Physical

Appearance Beige To Light Gray.

Size Max 5% On U.s. #4 Sieve, Max 10% Through 1/8" Sieve.

Approx. Pieces Per LB:

General Preparation Instructions READY TO USE AS IS OR GRIND. ADD TO TASTE.

IV. General Specifications This product must be prepared in accordance with Federal Good Manufacturing Practices. The product shall conform to the provisions of the U.S. Foods, Drug and Cosmetic Act including the Food Additives Amendment to this act. The use of, and any remaining residues of, pesticides, fungicides, herbicides, etc. must be in compliance with the prevailing Federal Guidelines as set forth and amended.

V. Certification

Pure Food Guarantee: PURE FOOD GUARANTEE AVAILABLE UPON REQUEST

Kosher Certification: Kosher-Parve

Organic Certification:



*The listed suffix codes are in reference to pack size and do not reflect a change in quality.

Woodland Foods does not perform microbiological analysis on all products. Our published limits are based on generally accepted criteria for product that has been processed under the veil of verified HACCP programs, documented food safety systems and good manufacturing practices. Product shall be manufactured and stored in accordance with current good manufacturing practices and conform to the Federal Food, Drug & Cosmetic Act and its Amendments. This specification is based on current crop attributes and availability, and is subject to change due to uncontrollable conditions in source countries. This information is