

# CERTIFICATE OF ANALYSIS

**Product:** DEHYDRATED GREEN PEPPER  
**Batch:** E2300026  
**Origin:** INDIA

## Description

Green pepper is the fruit of the *Piper nigrum* plant harvested one to two month before its ripeness, being afterwards submitted to drying.

## Physico-chemical analysis

Moisture (Internal PA-03)	8.3	%
Total ashes (Method ASTA 3.0)	2.5	%
Total Aflatoxins (HPLC Internal PA-09)	< 0.5	ppb
Aflatoxin B1 (HPLC Internal PA-09)	< 0.2	ppb
Aflatoxin B2 (HPLC Internal PA-09)	< 0.2	ppb
Aflatoxin G1 (HPLC Internal PA-09)	< 0.2	ppb
Aflatoxin G2 (HPLC Internal PA-09)	< 0.2	ppb
Ochratoxin A (HPLC Internal PA-09)	< 0.5	ppb

## Microbiological analysis

<i>E. coli</i> (ISO 16649-2:2001)	< 10	cfu/g
<i>Salmonella</i> qPCR (ISO 6579:2003)	Absent/25g	cfu/g

## Storage recommendations

This product should be kept in a cool, dry place away from direct sunlight.

**BEST BEFORE:** 30/09/2025



Laboratory Manager

03/02/2023