

**INDONESIAN STANDARD FOR PEPPER
QUALITY REQUIREMENTS OF BLACK PEPPER**

Black Pepper Grade I and Grade II

Characteristics	Grade I	Grade II
Cleanliness	Shall be free from living or dead insects and free from insect fragments	Shall be free from living or dead insects and free from insect fragments
Extraneous matter, % (w/w) max	1.0	1.0
Light berries, % (w/w) maximum	2.0	3.0
Mouldy berries, % (w/w) maximum	1.0	1.0
Moisture Content, % (w/w) maximum	12.0	13.5
Piperi Content, % (w/w)	mentioned as the test result	mentioned as the test result
Essential Oil Content, % (w/w)	mentioned as the test result	mentioned as the test result

Mixed Grade Black Pepper

Characteristics	Requirements
Moisture Content, % (w/w) maximum	12
Light Pepper Content, % (w/w) minimum	50
Ash Content, % (w/w dry basis) maximum	8

QUALITY REQUIREMENTS OF WHITE PEPPER
White Pepper Grade I and Grade II

Characteristics	Grade I	Grade II
Cleanliness	Shall be free from living or dead insects and free from insect fragments	Shall be free from living or dead insects and free from insect fragments
Colour	Yellowish white	Yellowish white, white grey or brownish white
Extraneous matter, % (w/w) max.	1.0	2.0
Light berries, % (w/w) max.	1.0	2.0
Mouldy berries, % (w/w) max.	1.0	1.0
Amount of black/dark grey berries in white pepper, % (w/w) max.	1.0	2.0
Moisture Content, % (w/w) max.	13.0	14.0
Piperi Content, % (w/w)	mentioned as the test result	mentioned as the test result
Essential Oil Content, % (w/w)	Mentioned as the test result	mentioned as the test result

Mixed Grade White Pepper

Characteristics	Requirements
Moisture Content, % (w/w) maximum	12
Light Pepper Content, % (w/w) minimum	10
Ash Content, % (w/w dry basis) maximum	6