

Malaysian Standard for Pepper

Specifications of Sarawak Black and White Pepper

A. Sarawak Black Pepper

	Grade				
Characteristic	Std Malaysia Black Pepper No.1 (Brown Label)	Sarawak Special Black (Yellow Label)	Sarawak FAQ Black (Black Label)	Sarawak Field Black (Purple Label)	Sarawak Coarse Field Black (Grey Label)
I. Moisture, per cent by weight, maximum	12.0	14.5	15.0	16.0	16.0
II. Light berries, per cent by weight, maximum	2.0	4.0	8.0	10.0	-
III. Extraneous matter, per cent by weight, maximum	1.0	1.5	3.0	4.0	8.0

B. Sarawak White Pepper

	Grade				
Characteristic	Std Malaysia White Pepper No.1 (Cream Label)	Sarawak Special White (Green Label)	Sarawak FAQ White (Blue Label)	Sarawak Field White (Orange Label)	Sarawak Coarse Field White (Grey Label)
I. Moisture, per cent by weight, maximum	12.0	15.0	16.0	16.0	16.0
II. Light berries, per cent by weight, maximum	0.2	0.5	1.0	1.5	-
III. Extraneous matter, per cent by weight, maximum	0.25	0.25	0.5	1.0	3.0
IV. Amount of black/dark grey berries in white pepper, per cent by weight, maximum	1.0	1.0	2.0	3.0	5.0

C. Sarawak Light Pepper

Characteristic	Grade		N.B.
	Sarawak Light Black Pepper (White Label)	Sarawak Light White Pepper (White Label)	
I. Moisture, per cent by weight, maximum	16.0	16.0	<i>Standard Malaysian White Pepper and Special White Pepper shall have a generally pale creamy or dull brownish ivory appearance and shall not contain a substantial amount of dark or brown or mainly brown berries, the determination of which shall be based on a standard sample.</i>
II. Light berries, percent by weight, in excess of	50.0	10.0	<i>The mouldy pepper in Standard Malaysian pepper shall not exceed 1% by weight</i>
III. Extraneous matter, per cent by weight, maximum	4.0	2.0	<i>For Light Pepper, pericarps and pin-heads shall not be considered as extraneous matter in grading</i>

Specification for Sarawak Specialty Pepper

Sarawak Creamy White Pepper

Moisture	(%w/w, max)	14.5%
Light berries	(%w/w, max)	0%
Extraneous matter	(%w/w, max)	0%
Pericarp and dust of pepper origin	(%w/w, max)	0.01%
Black/Dark Grey berries	(%w/w, max)	0%
Berry-size	(mm, min)	4.0 mm
Colour		Creamy/Ivory white

Sarawak Naturally Clean Black Pepper

Moisture	(%w/w, max)	10.0%
Light berries	(%w/w, max)	2.0%
Extraneous matter	(%w/w, max)	1.0%
Live insects	(count; 50g, max)	0
Excreta	(mg/200g, max)	0

Microbiological Level		
a) Total viable count	(count/g, max)	10 ⁴
b) E Coli	(MPN/g, max)	10 ¹
c) Salmonella	(count/25g)	Nil
d) Mould & Yeast	(count/g, max)	10 ²

Note: Microbiological specifications are based on Standard International Commission on Microbiological Specifications for Foods (ICMSF)

Sarawak Extra Bold Black Pepper

Moisture	(%w/w, max)	12.0%
Light berries	(%w/w, max)	2.0%
Extraneous matter	(%w/w, max)	1.0%
Mouldy Berries	(%w/w, max)	1.0%
Berry-size	(mm, min)	4.5 mm