



PRODUCT SPECIFICATION SHEET



PRODUCT	Tasmanian DEVIL [®] Mountain Pepperberries
PRODUCT CODES	WP15, WP30, WP150, WP500
DESCRIPTION	<u>Freeze-dried</u> berries of Tasmanian Mountain Pepper (<i>Tasmannia lanceolata</i>)
USAGE	Condiment for use as whole peppercorns or crushed/ground
INGREDIENTS	100% dried berries and pedicles of Tasmanian Mountain Pepper
ALLERGENS	None known, not processed in factory where nut or dairy products are made

PHYSICAL/CHEMICAL SPECIFICATIONS

Moisture content	<2.5% (when packed)
Visual inspection	<0.5% Tasmanian Mountain Pepper leaf
Colour	Black/Deep Red, 'bleeds' red when crushed and moist
Odour	Nutty, juniper, fruity
Polygodial content	25 g/kg (typical)

MICROBIOLOGICAL LIMITS:

Standard Plate Count	<10 ⁴ CFU's/g
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NUTRITION INFORMATION

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Servings per package: 25		
Serving size: 2 g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	21.4kJ (5.1Cal)	1070kJ (256Cal)
Protein	0.1 g	4.8 g
Fat, Total	0.13 g	6.7 g
- Saturated	0.01 g	0.6 g
Carbohydrate	0.5 g	24.0 g
- Sugars	0.5 g	24.0 g
Sodium	0.8 mg	39.0 mg

PACKAGING	15 g glass jars with security seal for lid, or 30g/150 g stand-up plastic pouch with zip-lock and heat-sealed strip; 500 g vacuum sealed food-saver pouch.
STORAGE	Keep dry at or below 35°C; reseal open packs to limit moisture uptake by the freeze-dried product
SHELF LIFE	Best before 3 years from date of packing when stored in correct conditions

STATEMENT ON HALAL STATUS

Not certified Halal

STATEMENT ON KOSHER STATUS

Not certified Kosher

STATEMENT ON ORGANIC STATUS

Bronzewing Farm® follows Australian Standard® AS 6000:2015 (Organic and biodynamic products) but has not applied for certification from any of the multitude of commercial bodies. Our agricultural practices are based on *Australian Certified Organic* practices, including:

1. Bronzewing Farm® has a strict biosecurity plan in place to limit incursions of weed, insect and fungal pests.
2. No chemical fungicides are applied to our Mountain Pepper plants or to our processed peppers.
3. Only DiPel® Biological Insecticide is applied to the pepper plants to control a tortricid moth. DiPel is an Allowed Input with *Australian Certified Organic*.
4. Weed control is by achieved by using 'Weed Gunnel' biodegradable cloth matting which is a registered Allowed Input with *Australian Certified Organic*.
5. Our Mountain Peppers are harvested, dried and processed in a manner that ensures no contamination with products prohibited under the [Australian Certified Organic Standard 2017](#).
6. Biodiversity on the farm is maintained through the use of wildlife corridors and restricting access of cattle to the farm's natural waterways.
7. Plant health is maintained by the appropriate use of Seasol Powerfeed which is an Allowed Input with *Australian Certified Organic*.
8. Soil health is maintained by full width planting of the interrows with grasses and legumes.
9. Soil pH is adjusted, when necessary, using crushed limestone sources which are an Allowed Input with *Australian Certified Organic*.

STATEMENT ON GMO

We certify that the product has been produced exclusively without using any GMO

STATEMENT ON IRRADIATION

This product has not been irradiated.

The information contained in this specification sheet is given in good faith and is considered to be accurate at the date of preparation. Tasmanian Devil®, Tasmanian DEVIL Mountain Pepper® and Bronzewing Farm® are registered trademarks, and Bronzewing Farm is a registered business name of S.P. Fraser and A.C. Rath ABN 27 594 942 619

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