

SaraSpice

Sarawak's Pride



COMPANY PROFILE

Saraspice Sdn Bhd, a wholly-owned subsidiary of the Malaysian Pepper Board (MPB), was established on 12th September 2019. The Company's primary focus is the sourcing and marketing of the finest quality pepper for its customers and to promote sustainable Sarawak Pepper globally.

Vision

To be the esteemed supplier of premium quality and sustainable Sarawak Pepper to customers globally.

Mission

To promote Sarawak Pepper as a premium and sustainable agricultural-commodity to the world, adhering to strict processing and manufacturing practices to meet international food safety standards, and supporting the social economy of the pepper industry.



Growing a Sustainable Relationship with the Pepper Farmers of Sarawak

Pepper farmers are, at heart, the primary backbone behind Sarawak's entire spice industry. Without them, this flavourful household essential would not be as widely found and consumed across the world as it is today. As an organisation dedicated to building Sarawak Pepper at every stage of the production process, Saraspice is working hand-in-hand with farmers across Sarawak to increase the capacity of sustainable pepper production. As such, we support pepper farmers to build up their quality control measures, creating a sustainable partnership between our company and pepper farmers across Sarawak.

Grading Sarawak Pepper

As a rule, quality in every form is a commodity that should never be compromised at any cost. With SaraSpice Sarawak Pepper, one can always be assured of receiving quality pepper that is consistent with specified grades as determined by the MPB under its ISO-certified grading system.

All SaraSpice Sarawak Pepper consignments for export are thoroughly inspected, graded and certified by the MPB before shipment. Pepper samples are randomly drawn from a consignment, tested at the MPB's Quality Testing Laboratories for moisture content, extraneous

matter, residue, contamination, light berries and other elements to ascertain quality according to prescribed quality specifications before being graded and subsequently released for export. Grade certificates and labels are only issued by the MPB once they have passed the grading certification process.

SaraSpice Sarawak Pepper is recognised by spice traders and end-users throughout the world because of its high quality, ready availability and ISO certified grading and purchasing system - factors that consistently put SaraSpice Sarawak Pepper at the forefront of the spice industry.



Specifications of Sarawak Black and White Pepper

SARAWAK BLACK PEPPER

Characteristics	Grade				
	Standard Malaysian 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)
Physical specifications (max % by weight)					
Moisture	12.0	14.5	15.0	16.0	16.0
Light berries	2.0	4.0	8.0	10.0	-
Extraneous matter	1.0	1.5	3.0	4.0	8.0
Bulk Density	≥ 570	550	500	450	< 450

SARAWAK WHITE PEPPER

Characteristics	Grade				
	Standard Malaysian 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)
Physical specifications (max % by weight)					
Moisture	12.0	15.0	16.0	16.0	16.0
Light berries	0.2	0.5	1.0	1.5	-
Extraneous matter	0.25	0.25	0.5	1.0	3.0
Amount of black/dark grey berries in white pepper	1.0	1.0	2.0	3.0	5.0

N.B. I. Standard Malaysian White Pepper No.1 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.

II. The mouldy pepper in Standard Malaysian Black Pepper No.1 shall not exceed 1% by weight.



White pepper is produced by retting harvested berries in water. The quality of water used in the soaking process produces white pepper with distinctly different textures, colours and aromas.

Sarawak's advanced white pepper production process comes from clean running mountain water that is piped to soaking tanks or ponds where berries are soaked under controlled conditions. The constant monitoring of water circulation and high quality berries used at every stage of the soaking process produces white pepper of the highest quality.

Premium grade white pepper has a uniform creamy feel and ivory-white look.

Sarawak Creamy WHITE PEPPER



Production Stages

The production of Creamy White Pepper involves the following stages:

- Hand-picking selected spikes of matured berries;
- De-spiking (separating berries from their stalks);
- Soaking in tanks or ponds in clean circulating water;
- Repeated washing of retted berries to remove their pericarp;
- Immediate sun-drying of berries of between 3-4 days;
- Sieving of undersized berries using a 4mm sieve;
- Colour sorting to remove dark/grey berries.

Results

Uniform creamy white texture.

Uniform-sized berries of a minimum 4mm in diameter.

Pleasant taste and smell.

Specifications

Moisture	(% w/w, max)	14.5
Light Berries	(% w/w, max)	0
Extraneous Matter	(% w/w, max)	0
Black/Grey Berries	(% w/w, max)	0
Berries Size	(99%, minimum)	4.0 mm
Texture	Creamy/Ivory White Texture	

Utilising Sarawak White Pepper

The ready-to-use product is best suited for:

Retail
packing

Health
food

Direct use on foods where
colour and appearance
are important

SARAWAK MIKROKLEEN

— Steam-treated Pepper —

The MPB operates a steam treatment plant in Kuching and Sibu, Sarawak to meet the increasingly stringent quality requirements of end-users and importers worldwide. Steam-treated pepper, black and white are both clean, free from pathogens and have very low total plate counts. It is safe for consumption and suitable for direct industrial use.

The quality of MIKROKLEEN pepper is certified by the MPB's MS ISO/IEC 17025:2005 accredited laboratory and MS ISO 9001:2015 Grading and Certification Services.

- Modern, hygienic and chemical-free steam treatment process.
- Free of food pathogens.
- Low plate count.
- Meets international food safety standards.

Steam-Treatment Process

The steam-treatment plant comprises a steam chamber, a cooling and drying chamber and semi-automatic packaging system. Steam-treated pepper undergoes the following processes:

- Clean, dried pepper is treated with super-heated steam under pressure for less than 1 minute to destroy food pathogens and reduce total plate counts;
- The pepper is then air-dried and rapidly cooled;
- The treated pepper is weighed, hygienically packed and sealed.

Packing

For maximum protection and ease of handling, steam-treated pepper is packed in tamper-proof 4-ply kraft paper bags with PE inner lining. Each bag weighs 25kg for white pepper and 20kg for black pepper. The inner PE lining is heat-sealed, while the outer kraft bag is machine-stitched.

Characteristics of Steam-treated Pepper

The treatment process ensures that the pepper retains its texture, flavour and aroma, with minimal loss of essential oils. It also satisfies the most stringent food safety standards of importing countries in relation to microbial count. Stringent quality control procedures incorporating GMP, GHP and HACCP principles and international laboratory analytical test methods ensure that all SaraSpice Sarawak Pepper products conform to prescribed specifications. Steam-treated pepper is readily accepted by consumers across the globe as the process does not involve the use of chemicals and irradiation.

PROPERTIES	BLACK PEPPER		WHITE PEPPER	
	SARAWAK MIKROKLEEN (YELLOW LABEL)	SARAWAK MIKROKLEEN (BLACK LABEL)	SARAWAK MIKROKLEEN (GREEN LABEL)	SARAWAK MIKROKLEEN (BLUE LABEL)
PHYSICAL SPECIFICATIONS (MAX % BY WEIGHT)				
Moisture	12.0	12.0	12.0	12.0
Light Berries	4.0	8.0	0.5	1.0
Extraneous Matter*	1.0	1.0	0.25	0.25
Black Berries	N.A.	N.A.	1.0	2.0
Volatile Oil (min % by volume)	2.75	2.75	2.50	2.50
MICROBIOLOGICAL SPECIFICATIONS (AT TIME FASTING BASED ON SAMPLE SUBMITTED)				
Salmonellae SPP (in 50g sample)		Negative		
E. Coli (max MPN/g)		<3.0		
Aerobic Plate Counts (max cfu/g)		Not more than 5,000		
Mould & Yeast (max cfu/g)		Not more than 1,000		

*Foreign matter i.e. extraneous matter of non-pepper origin shall not be more than 0.25% by weight
cfu: colony forming units; MPN: most probable number; n.a.: not applicable

Sarawak Mikrokleen Ground, Coarse and Cracked Black and White Pepper

Salient Features

- Output capacity of half a tonne per hour.
- 8-roller mill of 4 pairs and each pair with a different layout of flutes.
- Rollers are water-chilled at 28°C.
- A closed system with product conveyed pneumatically by oil-free air.
- A dedicated plant for grinding sterilised pepper only.

Granulation

- Available in various mesh (granulation) sizes according to client's specifications.



Product Specifications

Description				
Botanical Name	Piper nigrum			
General	Product shall be steam-treated and uniformly ground from Sarawak black/white peppercorns, in compliance with GMP, GHP and HACCP.			
Sensory Specifications	Black Pepper		White Pepper	
Colour	Dark brown to dark grey.		Creamy to light white.	
Aroma	Penetrating with characteristic aroma.		Penetrating with characteristic aroma.	
Taste	Hot, biting and pungent.		Hot, biting and pungent.	
Physical Chemical Specifications	Black Pepper	White Pepper	Unit	Test Method
Particle size	Min. 90% through sieve-sizes as specified by client.	Min. 90% through sieve-sizes as specified by client.	% by weight	ASTA 10.0
Moisture	Not more than 12.0	Not more than 12.0	% by weight	FT-NIR
Total Ash	Not more than 5.0	Not more than 2.0	% by weight	FT-NIR
Acid Insoluble Ash	Not more than 0.5	Not more than 0.1	% by weight	ASTA 4.0
Volatile Oil	Not less than 1.0	Not less than 0.8	% by weight	FT-NIR
Non-Volatile Ether Extract	Not less than 6.0	Not less than 6.5	% by weight	FT-NIR
Piperine	Not less than 4.0	Not less than 4.5	% by weight	FT-NIR
Microbiological Specifications		Unit	Test Method	Packaging
Standard Plate Counts	Not more than 10,000	cfu/g	BAM 8TH (1988)	Black Pepper 20kg and White Pepper 25kg in laminated single-ply kraft bag with PE inner or to client's specifications.
Mould & Yeast	Not more than 1,000	cfu/g	BAM 8TH (1988)	
E. coli	< 3.0	MPN/g	BAM 8TH (1988)	
Salmonellae spp. (cfu: Colony forming units; MPN: Most probable number)	Negative in 25g sample	MPN/g	BAM 8TH (1988)	

ACCREDITATIONS



Scan for the location map



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