



Product Specification — Allspice (Pimienta Gorda)

Whole dried berries of Guatemalan origin, selected and graded for wholesale export.

Product identity

Botanical name	<i>Pimenta dioica</i> (L.) Merr.
Common names	Allspice, Pimienta Gorda, Jamaica pepper, pimento
Origin	Guatemala — principally Petén and Alta Verapaz
Form	Whole dried berries, sun-dried and mechanically cleaned
Harvest	Main harvest July–September (crop year stated per lot)

Physical characteristics

Appearance	Round, dark reddish-brown berries with rough surface
Berry size	Approx. 5–8 mm diameter (typical range)
Aroma / flavour	Warm, clove-like with notes of cinnamon, nutmeg and pepper; free of musty or foreign odours
Pinheads / broken berries	max. 3.0 % by weight

Chemical and cleanliness parameters

Moisture	max. 12.0 % (m/m)
Volatile oil	min. 3.0 ml/100 g (dry basis)
Total ash	max. 4.5 % (dry basis)
Acid-insoluble ash	max. 0.4 % (dry basis)
Extraneous matter	max. 0.5 % (m/m)
Stems	max. 1.0 % (m/m)
Mouldy / insect-damaged berries	max. 2.0 % by weight

Microbiological and contaminants (reference)

Salmonella	Absent in 25 g
E. coli	fewer than 10 cfu/g
Moulds and yeasts	max. 100,000 cfu/g
Aflatoxin B1 / total	max. 5 ug/kg / max. 10 ug/kg
Pesticide residues	Within destination-market MRLs, tested on request

Packing and storage

Standard packing	New jute or polypropylene sacks, 25–50 kg net; other packing on agreement
Storage	Cool, dry, ventilated; < 25 °C, RH < 65 %, away from strong odours
Shelf life	24 months from packing under recommended storage

Values reflect typical Guatemalan export allspice and common international references (e.g. ISO 973). Final specifications, testing laboratory and destination requirements are agreed per contract before shipment. Prices are quoted individually on request.