Ref. Ares(2023)7471593 - 03/11/2023

PRODUCT SPECIFICATION

LADA PUTIH MUNTOK

AGENCY FOR DEVELOPMENT AND MARKETING PEPPER BUSINESS
BANGKA BELITUNG ISLANDS PROVINCE
BADAN PENGELOLAAN PENGEMBANGAN
DAN PEMASARAN LADA (BP3L)
PROVINSI BANGKA BELITUNG

ABSTRACT

According to history, pepper plant *(Piper nigrum)* in Bangka islands was originated from Riau region, brought by Chinese descent farmers around the 1870s. Initially, pepper plants were cultivated in Muntok and Jembus Districts then spread westward to Dalil Village and Petaling District. White pepper from Bangka Belitung Islands Province has been known widely in the global market as an export commodity from Indonesia long before World War II. The white pepper product identified as 'Lada Putih Muntok 'in the world market. According to 2002 statistical data, Indonesia is the supplier of 80% of the world's pepper. The geographical location, climate, and soil type of Bangka-Belitung Islands Province is exceptionally suitable for pepper plants. Most of the islands' topography consists of lowland. The soil is composed of Podzolic and Litosol type with an average pH below 5. The peppers are cultivated in areas with an altitude of 0 - 500 m above sea level. These environmental factors are very influential on the white pepper yield, as they shape the specific characteristics of the product. The distinctive aroma and flavor are the characteristics that made this pepper always sought after by consumers. The pepper usually dried under sunlight or using firewood in temperature range of 60ºC. The drying process goes on until a moisture content of 14% (maximum) before packing or storage is achieved. The protection for 'Lada Putih Muntok' can be considered for the following reasons: 1) 'Lada Putih Muntok' is cultivated on Bangka Belitung Islands Province that has geographically-suitable area for pepper cultivation, 2) Pepper farming has been a specific local farmer's know how and business since 1870, and currently it is cultivated using environmentally friendly and sustainable manner, 3) 'Lada Putih Muntok' products have a distinctive taste and aroma, 4) Pepper farmers have established a solid institution, namely the Pepper Farmers Association *(Asosiasi Petani Lada)*.

LIST OF CONTENTS

I. INTRODUCTION…… 1

II. APPLICANT…… 3

III. PRODUCT SPECIFICATION…… 4

A. NAME…… 4

B. TYPE OF PRODUCT…… 4

C. SPECIFIC PROPERTIES…… 4

Physical Properties of Pepper grains …… 5

Flavor Profile…… 5

D. DESCRIPTION OF GEOGRAPHICAL LOCATION…… 6

Natural Factor…… 6

Human Factor…… 7

E. REGIONAL BOUNDARIES…… 9

Production Area of Pepper grains and Pepper Powder…… 9

Soaking, Drying and Sorting Area…… 10

F. HISTORY AND LOCAL TRADITIONS…….....10

History……10

Local Traditions…….....13

G. PRODUCTION AND PROCESSING METHODS…….14

Production Method……...14

Processing Method……....16

H. MARKETING…….....17

I. CONTROL AND TRACEABILITY METHODS…….....18

Control over compliance with the rules in the product specification……. ….18

Traceability…….….19

Quality control and uniqueness of 'Lada Putih Muntok' and Processing Unit certification……20

J. LABELLING AND PACKAGING……. ….20

Pepper packaging and packet…….…..20

The use of 'Lada Putih Muntok' Name……. ….21

National Geographical Indication Logo ……..21

IV. CLOSING…….22

V. ANNEXES…….....23

I. INTRODUCTION

For the people of Bangka Belitung Islands Province, white pepper is one of the featured commodities. It has a special taste and aroma that is not found in pepper from any other places/regions. The white pepper originating from the Province, widely known as 'Lada Putih Muntok', is labelled as one of the best peppers and is favored by many consumers in the world.

The climate and soil conditions as well as the geographical location of Bangka Belitung Islands Province are ideal for pepper plants, so that the white pepper yielded from the area contains distinctive aroma and flavor. Currently, white pepper is produced not only in Bangka Belitung Islands Province, but also in other Regions, such as West Kalimantan, Sulawesi, Lampung, etc. Even Vietnam and other pepper producing countries are producing white peppers in an attempt to penetrate the global market.

With the increasing variety of white pepper products in the world market due to the increasing number of regions or countries producing white pepper, it is necessary to protect white pepper products from Bangka Belitung Islands Province for the following reasons:

1. 'Lada Putih Muntok' in Bangka Belitung Islands Province is produced in an agro-ecosystem that is perfect and unique and presents a homogeneous cultivation system. Bangka Belitung Islands Province has a bimodal climate, where there are two peaks of dry season, i.e., in January and April-June. A short drought in January triggers flower formation. The flowers will then develop into fruit in a longer dry season in April-June. This climate is unique to Bangka Belitung Islands Province. Therefore, pepper produced in this area has particular properties, with high production potential and unique quality.

2. The soil in Bangka Belitung Islands Province is characterized by soil pH of between 4-4.6. The soil affects the plants which then produce high levels of piperine. Piperine is known to give its attribution to biting quality of a pepper. Due to high level of piperine, 'Lada Putih Muntok' is having a fairly high spicy taste. The piperine level of 'Lada Putih Muntok' is more than 5.7 grams per 100 grams of pepper grains, which differentiate 'Lada Putih Muntok' from peppers originating in other regions.

3. In addition to the natural factors above, 'Lada Putih Muntok' is produced using the local know-how in processing the producs. The people of Bangka Belitung Islands Province have known and cultivated pepper plants for hundreds of years. Pepper grains has been part of their life dynamics, and very much implanted in the daily life f local people.

   'Lada Putih Muntok' is a high-quality product that holds a good reputation in the world market because it is cultivated by people who make every effort to maintain the quality and significance of the pepper they produce.

4. The farmers have united in a strong institution with homogeneous management based on traditional knowledge. Under this organization, 'Lada Putih Muntok' farmers community

share knowledge and skills about farming business with each other.

5. Efforts to revitalize the development of pepper commodity shall be carried out through a joint movement with aims to restore the status of Indonesia in general and Bangka Belitung Island Province in particular as the world's largest producer and exporter of white pepper.

In order to secure recognition for the quality and uniqueness of 'Lada Putih Muntok', Agency for Development And Marketing Pepper Business Bangka Belitung Islands Province (*Badan Pengelolaan Pengembangan Dan Pemasaran Lada (BP3L) Provinsi Bangka Belitung)* (hereinafter referred to as "BP3L") intends to secure a legal protection for 'Lada Putih Muntok' products in the form of Dried Pepper grains and Dried pepper Powder by applying for the registration of 'Lada Putih Muntok' as a Protected Designation of Origin (PDO) in Europe.

BP3L which was formed based on the Bangka Belitung Islands Governor Regulation Number: 37 of 2009 concerning the Establishment of Pepper Management, Development and Marketing Agency of Bangka Belitung Islands Province and the BP3L Management Structure by the Decree of the Bangka Belitung Governor Number: 188.44/634/BAPPEDA DAN STATISTIK/2009 concerning the Management Structure of BP3L of the Bangka Belitung Islands Province, has obtained an Indonesian Geographical Indication Certificate with Registration No. ID G 000 000 004 dated 28 April 2010.

BP3L management has been renewed under the Decree of the Governor of the Bangka Belitung Islands Number: 188.44/996/DISPERINDAG/2019.

II. APPLICANT

The registration of Geographical Indications for 'Lada Putih Muntok' was requested by the **"Agency for the Development and Marketing of Pepper Business of Bangka Belitung Islands Province *(Badan Pengelolaan Pengembangan Dan Pemasaran Lada (BP3L) Provinsi Bangka Belitung)***".

This organization is the institutionalization of 'Lada Putih Muntok'community which was formed by the Governor of the Bangka-Belitung Islands Province through Governor Regulation No. 37 of 2009 dated December 1, 2009, concerning the Establishment of the Agency for the Development and Marketing of Pepper Business (BP3L) of Bangka-Belitung Islands Province.

Verification of Compliance

The body verifying compliance with the provisions of the product specification:

Name: CSQA Certificazioni Srl

Address: Via S. Gaetano, 74, 36016 Thiene (VI)

III. PRODUCT SPECIFICATION

A. Name

The pepper products requested to be protected by this Geographical Indications are dried white pepper grains and dried white pepper powder that originated from and produced in Bangka Belitung Island. The product is known as 'Lada Putih Muntok', has been popular in Europe since the nineteenth century. It has even become a well-known designation of Bangka Belitung in foreign countries for centuries.

Muntok is the name of an old town founded centuries ago, which is located in the west of Bangka Belitung Islands Province. The city was served as a port city that was built during the Dutch colonial period. Crop products, especially Bangka white pepper, which was so famous, transported by Dutch ships to mainland Europe. Through Muntok Port, the tin excavated from the depth of Bangka earth was also sent to the invader country. Now, after regional expansion, Muntok has become the capital of West Bangka Regency. The name of Muntok itself in everyday life is often pronounced as muntok by people.

B. Type of Product

'Lada Putih Muntok' is the name used to refer to white pepper grains and powder made exclusively in Bangka Belitung Islands Province by using local know how to soak, wash, and dry the product.

C. Specific Properties

'Lada Putih Muntok' is harvested from pepper plants that grow in the lowlands of the Bangka Belitung Islands Province. 'Lada Putih Muntok' is cultivated in areas with an altitude of 0 - 500 m above sea level.

Pepper plantations in the Bangka Belitung Islands Province are grown from selected superior plants. The pepper plant is spread vine growing on supporting live trees or inactive trunk. The plants are fertilized, both using organic and chemical fertilizers. The fruits are picked directly by hand or trimmed and selected when they are ripe, i.e., when the skin begins to turn yellowish up to red and the seeds are hard. They are then soaked, and the pepper grains are cleaned and dried.

The sequence of these processing techniques will produce pepper grains with high quality and unique flavor. White pepper powder is white pepper that is crushed with a special grinding machine to produce a very fine powder. To avoid heat surge, the white pepper grains cooled in a cooler before powdered. The technique is made to preserve the aroma and oil content of the pepper powder, so that the high quality and flavor are retained.

Physical Properties of Pepper grains

The pepper fruits are of large oval shape, have a thin skin and large seeds, with a dark green color, which turns to yellow and red when ripe. The (10-14) or 7days soaking and drying process will make the pepper grains become clean white with low water content. In general, 'Lada Putih Muntok' has a yellowish white or brownish white or grayish white color, and a density of approximately 663.895 g/L. This figure is resulted from testing conducted by the IPC (International Pepper Community).

'Lada Putih Muntok' grains traded are classified as Quality I and Quality II. Quality I have a physical disability requirement of a maximum of 1 gram of grains per 100 grams of grains, a maximum water content of 13 grams per 100 grams of grains, yellowish white color and are free from salmonella sp. Bacteria, as well as any live and dead insect contamination.

For Quality II, the requirements for physical defects are less restrictive being a maximum of 2 grams per 100 grams of grains, with a maximum water content of 14 grams per 100 grams of grains, with a yellowish white or greyish white or brownish white color admitted.

'Lada Putih Muntok' Powder traded has a distinctive aroma with no defects in odor, taste or color requirements, with a maximum moisture content of 13 to 14 grams per 100 grams of grains and an ash content of 2 grams per 100 grams of grains (According to SNI 01- 3717-1995).

Flavour Profile

'Lada Putih Muntok' presents specific characteristics such as fresh, mild heat and fairly high spicy taste. Its unique complexity of flavour includes herbaceous and floral notes, with an after-tase of burnt herbs, musk and hints of mint, eucalyptus, and camphor.

The aroma of 'Lada Putih Muntok' strongly stimulate smelling sense, which may induce sneezing. The spiciness level will cause warming effect on human body. High piperine content is responsible for the spiciness level of 'Lada Putih Muntok'. Piperine is known to give its attribution to biting quality of a pepper. Due to high level of piperine, 'Lada Putih Muntok' is having a fairly high spicy taste. The piperine level of 'Lada Putih Muntok' is more than 5.7 grams per 100 grams of pepper grains, which differentiate 'Lada Putih Muntok' from peppers originating in other regions.

'Lada Putih Muntok' has a yellowish white or brownish white or greyish white colour, and a density of approximately 663.895 g/L.

D. Description of Geographical Location (Natural and Human Factor)

Natural Factor

The Bangka Belitung Islands Province is a group of two large islands, namely Bangka Island and Belitung Island, which are surrounded by around 264 small islands and 1200 km^2 beach. The geographical position of the Province is located at 104° 50' - 109° 18' East Longitude (BT) and 00° 50' to 4° 10 South Latitude (LS) with regional boundaries as follows:

- West Side : Bangka Strait
- East Side : Karimata Strait
- North Side : Natuna and South China Oceans
- South Side : Java Sea

The total area of Bangka Belitung Islands Province is 81,725.14 km^2 (including land and sea areas). In 2003, the territory expanded from two districts and one city into six districts and one city that created new regencies as follows:

1. Bangka Regency with an area of 2,590.68 km^2
2. West Bangka Regency with an area of 2,820.61 km^2
3. Central Bangka Regency with an area of 2,155.77 km^2
4. South Bangka Regency with an area of 3,607.08 km^2
5. Belitung Regency with an area of 2,293.69 km^2
6. East Belitung Regency with an area of 2,506.91 km^2
7. Pangkalpinang City with an area of 89.40 km^2.

Table 3.1. Number of Districts and Villages in the Province of the Bangka Belitung Islands

No	Regency/Municipality	District	Village
1	Bangka	8	62
2	Belitung	5	42
3	West Bangka	6	60
4	Central Bangka	6	56
5	South Bangka	8	50
6	East Belitung	6	39
Total		39	309

Source: Village Community Empowerment Agency of Bangka Belitung Province Year 2020

The weather of Bangka Belitung Islands Province is a wet tropical climate, influenced by the monsoons. It has rain for seven months throughout the year, from September to April, and dry for three months in June - August. Based on data from the Meteorology and Geophysics Agency of 2004, the air humidity ranged around 72-89% with an average humidity of 81% per month.

Since most of the area comprises of sea, the evaporation rate of seawater is significantly high and greatly affects the high rainfall in this area. The highest rainfall of 337.90 mm

happened in December and the lowest rainfall, which is 25.40 mm, occurred in July. The average rainfall is 173.40 mm/year with 16 rainy days per month. With this high number of rainy days, this region is wet month almost all year long (the average monthly rainfall is more than 100 mm). Such weather is beneficial for the growth of pepper plants because the water for plants is very much available. In addition, the amount of sunlight for the photosynthesis process, as well as for boosting the productivity and quality of pepper plants, is abundant.

The topography of the Bangka Belitung Islands Province is generally flat, with some part of the area is lowlands, valleys, and hills in insignificant size. The average altitude of its lowland is 50 m above sea level, and the highest point is at an altitude of 699 m above sea level that is at the peak of Mount Maras on Bangka Island and 500 m above sea level on Mount Tajam on Belitung Island.

The province has diverse land profile, from flat 46.19%, undulous 41.08%, hilly and swamps 12.37%, with 90% of the landscape are flat with an altitude below 100 m above sea level. Only around 10% of the area is more than 100 m above sea level. While the land slopes generally range from 15-56°. This topographical condition is an excellent medium for pepper plant growth.

'Lada Putih Muntok' is cultivated in areas with an altitude of 0 - 500 m above sea level. The majority of 'Lada Putih Muntok' is grown on red yellow podzolic soil types, with characteristics with a soil pH of between 4 – 4.6 which is an acid mineral soil. The soil affects the plants which then affect the high levels of piperine so that it gives a fairly high spicy taste.

Natural factors (combined with local processing capacities described below) are able determine a unique aroma profile that together with the high level of piperine (over 5.7 %) in 'Lada Putih Muntok' mark the difference from peppers originating from other regions.

Human Factor

Based on several historical records, the pepper plant in Bangka was first introduced by Demang Abang Muhammad Ali, who was a local leader in Muntok. He was the person who brought the pepper grains to this area in 1860 from Lingga Island, Riau Islands. Since then, peppers which are known to the local community as sahang, have been planted in this area.

The people of Bangka Belitung Islands Province have known and cultivated pepper plants for hundreds of years. Pepper grains has been part of their life dynamics, and very much implanted in the daily life of local people.

Pepper is significantly influential on the socio-economic status of the community because the ownership of pepper plantations is applied to measure one's socioeconomic status. There is even the saying that lives in the community: "you are not a Bangka Belitung people if you don't grow pepper. Thus, the people of Bangka Belitung Islands Province always compete to cultivate more pepper plants.

The human factor that significantly influences ‘Lada Putih Muntok’ final characteristics is the processing methods that were developed and perfected from generation to generation through centuries. All processing methods consist in two main steps: soaking and drying processes. Two methods are in used by local people and accepted while processing ‘Lada Putih Muntok’. They are called “Traditional Method” and “Modern Method”. Both of them represent the local know-how and able to influence the tase profile of ‘Lada Putih Muntok’.

- Traditional method

Peppers that have been picked, separated from the stems by hand and sorted by size and level of ripeness. Pepper fruits that are still green and young are separated from others. Ripe peppers are then put into sacks to be soaked in clean running water (river). The soaking lasts for 10-14 days to soften the skin of the fruit.

To ensure all the peppers are submerged in water, the sacks are covered with ballast on top and periodically turned over. Once the fruit skin is softened, the pepper is peeled manually by hand (rubbed), then washed cleanly. The pepper grains is then dried under the sun with a clean mat and protected from various dirt and contaminants.

The pepper grains are dried until moisture content is maximum 13 to 14%. Dried pepper grains then sorted by blowing or winnowing to get quality white pepper grains. The white pepper grains then packed in burlap sacks lined with plastic bags inside and stored in a room with controlled temperature and humidity.

- Modern methods

Pepper fruits that have been manually picked paying attention to the level of ripeness, are separated from the stems using a thresher machine. The peppers are then sorted by size using a sieve of 8 mm diameter hole. Next, the peppers are put into sacks and soaked in soaking tubs for 7 days. Once the soaking is done, the peppers peeled using a peeler machine. The pepper grains are then separated from the skin pulp by washing them with clean water.

To avoid browning, pepper grains may be soaked in a 2% citric acid solution for 1 hour, then rinsed. After that, the peppers are dried under the sun for 2 days and continued with drying by a dryer at a temperature of 60-70o C for 6 hours or when they are dried only under the sun, it will need a minimum 3 days under normal weather conditions. The pepper grains are then sorted using a sieve machine with a hole diameter of 3 mm. The similar-sized white pepper grains then packed in burlap sacks lined with plastic bags inside and stored in a room with temperature and humidity controlled.

The foregoing processing procedures have a considerable impact on the taste of 'Lada Putih Muntok' since the soaking process softens the skin to be peeled and removes dirt, dust,

and other unnecessary substances, resulting in a cleaner product with the right subtle flavour. The drying process also influences the flavour of 'Lada Putih Muntok', because of their local knowledge, the residents of Bangka Belitung Islands Province know when and how to dry the 'Lada Putih Muntok' so that it does not get too dry and lose its flavour.

E. Regional Boundaries

In an effort to maintain and to protect the PDO ‘Lada Putih Muntok’, farmer groups in the Bangka Belitung Islands Province area who produce the pepper must adhere to the Standard Operational Procedure (SOP) set by the BP3L as listed in this document.

Pepper grains and Pepper Powder Production Area

‘Lada Putih Muntok’ in form of pepper grains and pepper powder can only be produced in the Bangka Belitung Islands Province covering 6 regencies and 1 city, namely Bangka Regency, Central Bangka Regency, West Bangka Regency, South Bangka Regency, Belitung Regency, East Belitung Regency and Pangkalpinang City (Figure 1). The peppers are cultivated in areas with an altitude of 0 - 500 m above sea level, and almost all lands in the Bangka Belitung Islands Province are suitable for pepper plants cultivation except for the ex-tin mining areas that have not been revegetated.

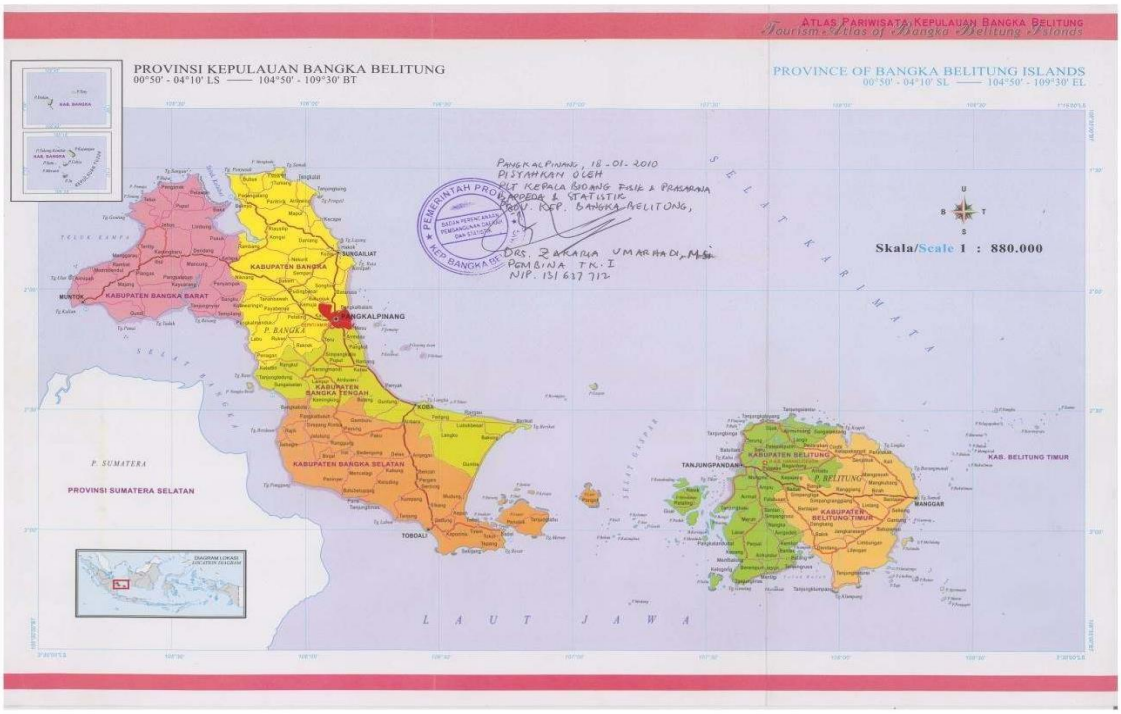


Figure 1. Geographical Map of ‘Lada Putih Muntok’ Producers

The total pepper cultivating area in the entire area of the province as per 2008 is

33,739.07 hectares. In 2009, the amount of pepper grains harvested was around 40,000 tons. Through the Revitalization of Pepper Commodity Movement that is in line with National Movement for Pepper Development which has been launched by the Ministry of Agriculture and the Provincial Government of the Bangka Belitung Islands, the yield is expected to be increased to 50,000 tons.

Soaking, Drying, and Sorting Area

The soaking and drying process may be carried out all over the Bangka Belitung Islands Province by following the SOP that has been specified in the production and processing method of this document. The pepper grains and pepper powder are sorted by farmer groups and local companies, whilst the monitoring is carried out by BP3L.

F. HISTORY AND LOCAL TRADITIONS

History

Based on several historical records, the pepper plant in Bangka was first introduced by Demang Abang Muhammad Ali, who was a local leader in Muntok. He was the person who brought the pepper grains to this area in 1860 from Lingga Island, Riau Islands. Since then, peppers which are known to the local community as *sahang*, have been planted in this area.

As time goes by, pepper plants are increasingly treasured by the people of Bangka Belitung Island Province for its economic value in supporting their livelihood, particularly after the Dutch authorities said that when the tin production has lessened a lot, then pepper can be an alternative source of income for Bangka Belitung community. This statement made the "secretive" activities of opening new pepper plantations more extensive, extending closer to the tin mining concession areas.

The development of pepper plants in mining areas was initially carried out by mobilizing hired laborers who were not able to work in the mines, because they failed a medical test. In addition, the Chinese also tried to grow pepper plants on smaller plots. Generally, they got permits to manage a number of small plots of land, which could later be withdrawn (by the government). This means that the land in question is not of interest to tin companies.

For the Chinese community at that time, pepper was used as a source of family income. According to Teijsmann (1873) A. Bregman (1940), a small patch of pepper plantation was found in Belo (now Air Belo, is the oldest Chinese mining village after Muntok).

Until the end of the 19th century, pepper (black pepper) prospered as a trading commodity for the local people in Sumatra, excelling gambier (Uncaria Gambir) which was relatively easy to care for.

Van den Bogaart and later Teijsman, a Dutch botanist, proposed to introduce this crop even more widely. Therefore, around the end of 19th - early 20th century, Chinese people from

Sarawak started planting pepper in Manggar area close to tin mines of Belitung Island. However, since 1913, pepper plantations in Belitung Island were cultivated only on a small scale and have never become an important export commodity crop as in Bangka.

Throughout the 20th century, local farmers began to grow pepper on a small scale. For this purpose, the land was provided to them with a special permit, on condition that the land was not within one and a half kilometers of the tin mine sites. If Chinese farmers pay a small tax on each plant, local farmers pay a pepper tax (excise on the pepper yield) which was typically one percent of the selling price and collected by the local leader (gemeente) except in times when the price of pepper plummeted.

Several historical records revealed a notion that local farmers were considered not "skillful" in caring for pepper plants. Many farmers of Chinese descent also work for large export-oriented plantation companies. The ease of taking care of these vines made many parties later incorporate the plants into their plantations, gradually making pepper the preferred crop. Some local large-scale pepper growers then began to employ hired laborers, even Chinese coolies, while most of the local farmers managed their land with the help of family members.

However, several available sources stated that the indigenous people of Bangka were not too enthusiastic to work as coolies in the pepper plantations, so that the pepper pickers were mostly women. In the 1930s, small pepper-picking groups consisted of four (4) women, with two people were picking the pepper stem by standing on a ladder, because the vines grew up to three approximately (3) meters.

In Lampung and Aceh, pepper plants grow on supporting trees and some are shaded. Whilst in Bangka and Belitung areas, the pepper stems are planted in such a way so that they grow on poles, which are always counted as the largest component of production costs, about 2 meters apart from one another and exposed to direct sunlight. As a result, with the support of various fertilizers, on average, farmers in this area get more yields than those with the same number of plants in the same plantations area. As a comparison, pepper plants in the 1930s were ready to be harvested only after eight or nine years, whereas in the 1980s this type of plant usually took no more than five years to yield.

Based on historical records dated between 1909 and 1911, pepper grains from Bangka mostly shipped to Batavia via Muntok port, only a small portion was marketed to Singapore. Throughout 1914-1915, Singapore traders or brokers offered better prices than Batavia, so that more than half of the dry pepper reserves available at that time were sold to this British colony. For some pepper exporters in Bangka then, Singapore was still the main market for some time.

In the 1930s, European-owned import-export companies (Internatio and Borsumij, Borneo-Sumatra trading companies, both the largest trading companies in Bangka) penetrated the pepper trade market. These large companies sold their products directly to buyers in Europe and the US. Nonetheless, the activity of Chinese trader network engaged in trade and financial services continued to ship pepper via Singapore and sent their product to destinations via Singapore.

It should be noted that during that era, all black pepper from Sumatra, including Bangka, was considered inferior in quality to white pepper, and both were heavily shipped to Singapore. On the other hand, white pepper was considered by the Southeast Asian (Singapore) regional market as a labor-intensive product, thus it was acknowledged as special product of Bangka Island. However, there was an interesting social phenomenon that occurred in the past as an indirect result of the turmoil in regional market prices, as happened in Bangka in the early 1920s, especially among pepper farmers of Chinese descent. When pepper prices fell, Chinese farmers left their pepper gardens and “moved” to try their luck in the tin mines.

Meanwhile, the local farmers responded more "easily" to the changes in pepper prices. They generally stopped cultivating pepper and rubber for a while, then switched to gambier crops, and only to return to pepper when the prices improved as was the case in the mid-1920s until the end of the same decade. This cycle lasted relatively long in the Bangka community.

Overall, pepper has positively contributed to the welfare of the local community. In 1931 alone, the Dutch Resident in Bangka estimated that in comparison to tin, pepper put a lot of money into the hands of the entire population of the island, especially the locals. For so many years later, the price of this commodity remained high, while the world tin price at that time fell into “depression”. It wasn't until the end of the decade that the prospect of pepper plummeted. The price per 100kg that was F142 in 1929, fall to F70 in 1930 and decreased further to F26 in 1932. It rose again for a short period, then "collapsed" in 1935 with the lowest price of F20 per 100kg. The elderly who still remember the situation at that time called it "the era of pepper downfall". Historical records stated that until the 1930s, the farmers also divided their working time to collect rubber latex in order to pay off debts that had accumulated due to falling pepper prices.

A bitter experience occurred in 1980, where the price of pepper received by farmers in Bangka at that time was only IDR100/kg, while the price on the world market at that time was around IDR 2,250/kg so buyers were reluctant to buy the pepper. On the contrary, in the 80s there was an "upsurge" of pepper prices in the world market, and farmers in this area hastily responded and actively resumed weeding their pepper plantations.

Citing an interview note by Mary Somers Heidhues with farmers in the area in 1985 and 1987, the price of pepper on the world market rose to IDR 800/kg in 1985 and rocketed to IDR 10,000/kg (crop failure in India is thought to be the cause) and decreased to IDR 6,000/kg in the mid of 1987. The most important thing behind the price configuration is the sociological nuanced tendency, where although the profits did not entirely receive by the farmers, information on world markets has become a "topic" of general conversation in cities and villages. The phenomenon is evidenced by studies reporting that farmers discuss pepper production and markets intensively during this period. The Bangka community at that time were concerned a lot about the world market and its importance to them, very much different from the lives of their predecessors a century and a half earlier.

The extent of pepper cultivating activity in the past clearly reflected the expectation of its selling value. The number of pepper plants increased from an estimated seven (7) million

trees (1926) and nine (9) million trees in 1927 to approximately 10 million trees in 1931. Due to the low-price fluctuations, new planting activity declined sharply in various places. For the first time in this era, ordinary people started to worry about the future of pepper. The important episode to note here is 1931, the year when the pepper prices rocketed during the pre-war period (WWII). At this time, Karasidenan Bangka (including Belitung) exported more than 11 million kilograms of white pepper from the total 14 million kilograms of pepper production in the Dutch East Indies.

Nowadays, not only planted specifically in separate areas, but pepper sometimes also planted in combination with cassava, fruit trees, vegetables, and coffee for their (farmers) own use. Even Colin Barlow, a foreign researcher from the Australian National University, Canberra, in 1982 had found in a group of farmers in Bangka who mixed their pepper plants with rubber. The pepper is harvested when immature rubber trees grow flowers. This form of mixed cultivation is something typical in unirrigated field.

In terms of procedures, pepper plants require the most efforts from farmers and their families at least when they estimate the pepper price will be high. Usually, farmers ask for their families' support when the labor demand is at its peak. Pepper fruits that have been harvested must be soaked, the skin cleaned, then dried under the sun, and all must be made at the right time. Large-scale farmers employ laborers brought from outside the region, coolies from Java, Madura, and Flores.

In terms of marketing, farmers can sell their pepper to a village boss (*touke*, in local language) who owns a small shop that sells fertilizer and other necessities to farmers in the village. The *touke* may offer a slightly higher price compared to pepper sold in the plantations, provided that the farmer arranged the transportation to bring the pepper to the village.

Local Tradition

Villages in Bangka, where the majority of the population are pepper farmers, are rapidly changing. Houses built of wood and concrete walls have replaced traditional houses that have been remodeled or upgraded into permanent homes with glass windows and carved front doors. Access to electricity provided by mining companies or by small generators that supply electricity to a number of houses, for lighting and sometime even satellite television that have been around for a relatively long time in pepper farmers' settlements in the South Bangka area.

During the period when land transportation from cities to villages was still relatively difficult, the use of pepper was relatively prominent in the community. Apart from being used as a spice for daily cooking, pepper was also used as the main raw material to make various types of beef jerky (*dendeng*), both of beef, buffalo meat, and sometimes certain types of fish such as stingray as the main ingredient. But now, this jerky-making habit has been lost due to better transportation, that allows fresh meat and various types of marine fish caught by fishermen to reach consumers in the villages easily.

The human factor that significantly influences 'Lada Putih Muntok' final characteristics are the processing methods that were developed and perfected from generation to generation

through centuries. All processing methods consist in two main steps: soaking and drying processes. Two methods are in used by local people and accepted while processing 'Lada Putih Muntok'. They are called "Traditional Method" and "Modern Method". Both of them represent the local know-how and able to influence the taste profile of 'Lada Putih Muntok'.

G. Production and Processing Methods

Production Method

The pepper cultivation technology developed is environmentally friendly and sustainable method by utilizing organic materials as much as possible and reducing the use of inorganic substances. Several stages conducted related to pepper production are as follows:

- Soil Preparation
  Waste products, such as the remains of slashes (wood or weeds), cleared from the land. These kinds of wastes were not burned but composted.
- Staking.
  Staking is preparing a mark (stake) between pepper plants. The space between plants is 2 x 2 m or 2.5 x 2.5 m, so the pepper population ranges from 1,600 to 2,500 plants per hectare.
- Planting live supporting trees
  The supporting trees used are Gliricidia species (Gliricidia, sp), *dadap*, and others. The trees should be at least 3 meter high with 5 cm in diameter. The supporting trees are planted as deep as 50 cm to allow the roots to grow properly.
- Preparing planting holes
  The planting hole size is 45 x 45 x 45 cm (width x length x depth).
- Applying basic fertilizer
  The basic fertilizer given is manure or compost as much as 10 kg per hole and 0.5 kg of lime (dolomite) per plant. The fertilizer is mixed with topsoil and then inserted into the planting hole until it forms a mound of +20 cm high for about 14 days.
- Seedling
  The varieties used were of the recommended strains, namely Petaling-1, Petaling-2, Lampung Daun Kecil (LDK), Chunuk and Natar-1. The seedling can be in the form of one segment of plant stake (in polybag) or seven segments.
- Fertilization
  The dose of fertilizer was given according to the age of pepper plants (Table 6). Fertilizer is given three or four times a year. Table 3.2 Fertilizer Dose and Schedule

Plant age (month)	Fertilization Period	Single dose (gr/plant)			Compound dose (gr/plant)	Remarks
		Urea	SP-36	KCL	NPK (15:15:15)	
Year I 2 4 6	 December February April	 20 25 35	 25 30 45	 25 25 25	 100 100 150	- Planting is approximately in October - The fertilizer must be single-subtance/ NPK
Total		80	100	85	350	
Year II 11 13 15	 October December February	 50 55 60	 50 65 85	 50 50 70	 200 200 280	- Given at the start of rainy season - Fertilizer is applied in shallow trench around the plant and hoarded
Total		165	200	170	680	
Year III and so on	September November January	275 225 150	300 300 200	300 200 150	800 500 300	
Total		650	800	650	1600	

- Pruning

  The pruning cut should be done on both the pepper plants and the live supporting trees. The pruning on pepper plants is done at the beginning of the rainy season when the plants are 9-12 months old. Pruning aims to allow the plants to grow more branches optimally. The plant stakes resulting from the pruning can be used as source of seedling.

  The pruning of supporting trees aims to control the intensity of sunlight and reduce competition for nutrients in soils. The supporting trees cutting is necessary because pepper plants only need 50-70% sunlight. The cutting should be made 2 times per year at the beginning and the end of the rainy season. The waste products of the pruning should be piled around the plant as source of organic compost.

- Ditch (drainage) arrangement

  Ditches are dug around and inside the plantation in order to discharge excessive groundwater and minimizing transmission of disease between pepper plants and competition for nutrients with other plants around the pepper plantation.

- Disease and pest control

  Pest and disease control is carried out through the application of good agricultural practices and integrated pest management. In general, pest management is conducted manually at first, using natural predators (if any). Then plant-based or natural pesticides were used. The usage of pesticides is the last option and will only be used if the previous method did not successful. If pesticides are deemed necessary to be used, they must be on target and in the right dosage. It is highly recommended that only pesticides with the mildest active ingredients are used.

  The main problems found in pepper cultivation are yellow disease, root rot (BPB) and stunted plants. Whilst pest control is made using by environment manipulation technique, including the use of varieties that are resistant to the main diseases, using smaller plants to cover the ground or limited weeding (bobokor), fertilizing properly in the rigth time, using the correct type and dose, securing the plantation from people or other living things that potentially may become the carriers of disease by installing fences or planting clumps of animal feed, destroying the sick plants when the disease cannot be controlled as well as applying biopesticides or biological agents, and natural predator control.

  The yellow disease is controlled by using botanical pesticides from Jatropha pulp or neem (mimba), or by using Pasteuria penetrans fungus as biological agent. Root rot handled using Trichoderma hasrzianum as the biological agent. Pepper plants that are attacked by leaf curling disease caused by a virus should be destroyed by burning the sick plants so the virus doesn't spread to other plants.

  The main pests that attack pepper plants are stem borer (bookworm), lace bug and walang sangit (Leptotocorisa oratorius) and Aphis that become the vectors of leaf curling disease. These pests are handled by using biological pesticides such as neem, yam seed extract (Pachyrrhizuzerosus L.), clove powder and others, and Beauveria bassiana as biological agent.

- Weeding

  Weeding is conducted in a controlled way, so called bobokor. Even though without mulching, weeds between pepper plants are still cleared. Thus, the transmission of disease can be minimized. When the ground is covered with Arachis pintoii, weeding (bobokor) must be done so as not to disrupt the pepper plants.

Processing Method

There are two kinds of processing methods being used, namely traditional/manual and modern/mechanical methods. Both represent the local know-how and are able to influence the taste profile of 'Lada Putih Muntok'.

- Traditional method

Peppers that have been picked, separated from the stems by hand and sorted by size and level of ripeness. Pepper fruits that are still green and young are separated from others. Ripe peppers are then put into sacks to be soaked in clean running water (river). The soaking lasts for 10-14 days to soften the skin of the fruit.

To ensure all the peppers are submerged in water, the sacks are covered with ballast on top and periodically turned over. Once the fruit skin is softened, the pepper is peeled manually by hand (rubbed), then washed cleanly. The pepper grains are then dried under the sun with a clean mat and protected from various dirt and contaminants.

The pepper grains are dried until moisture content is maximum 13 to14%. Dried pepper grains are then sorted by blowing or winnowing to get quality white pepper grains. The white pepper grains are then packed in burlap sacks lined with plastic bags inside and stored in a room with controlled temperature and humidity.

- Modern method

Pepper fruits that have been manually picked paying attention to the level of ripeness, are separated from the stems using a thresher machine. The peppers are then sorted by size using a sieve of 8 mm diameter hole. Next, the peppers are put into sacks and soaked in soaking tubs for 7 days. Once the soaking is done, the peppers peel using a peeler machine. The pepper grains are then separated from the skin pulp by washing them with clean water.

To avoid browning, pepper grains may be soaked in a 2% citric acid solution for 1 hour, then rinsed. After that, the peppers are dried under the sun for 2 days and continued with drying by a dryer at a temperature of 60-70°C for 6 hours or when they are dried only under the sun, it will need a minimum 3 days under normal weather conditions. The pepper grains are then sorted using a sieve machine with a hole diameter of 3 mm. The similar-sized white pepper grains are then packed in burlap sacks lined with plastic bags inside and stored in a room with temperature and humidity controlled.

The foregoing processing procedures have a considerable impact on the taste of 'Lada Putih Muntok' since the soaking process softens the skin to be peeled and removes dirt, dust, and other unnecessary substances, resulting in a cleaner product with the right subtle flavour. The drying process also influences the flavour of 'Lada Putih Muntok', because of their local knowledge, the residents of Bangka Belitung Islands Province know when and how to dry the 'Lada Putih Muntok' so that it does not get too dry and lose its flavour.

H. Marketing

The Governor Regulation of Bangka Belitung Islands Number 37 of 2009 concerning the Establishment of the Agency for Development and Marketing Pepper Business (BP3L) of Bangka Belitung Islands Province gives mandate to the Agency for Development and

Marketing of Pepper Business (BP3L) of the Bangka Belitung Islands Province to promote all aspects of pepper farming to local, regional, national and international scales by innovating and expanding pepper marketing nationally/inter-island and internationally".

The marketing activities for 'Lada Putih Muntok' shall be conducted based on the Bangka Belitung Islands Governor Regulation Number 19 of 2020 concerning Trade Management of 'Lada Putih Muntok', which aims to develop market for of 'Lada Putih Muntok' as one of the superior products of the Bangka Belitung Islands Province, namely pepper. In order to maintain the quality, guarantee the authenticity of pepper being traded, improve economic value and the reputation, the white pepper as a product then equipped with Geographical Indications (GI).

To maintain the authenticity of the quality and characteristics of 'Lada Putih Muntok' , the pepper product must be wrapped in packaging with the name and logo of 'Lada Putih Muntok', and the Indonesian Geographical Indication logo ('National GI logo') attached on it.

I. Control and Traceability Method

Control and traceability systems are discussed in more detail in the complete books of requirement.

Control over compliance with the rules in the Product Specification

Controlling steps starting from cultivation up to processing are carefully controlled, which covers the following:

1. Crop cultivation:
   - Self-control (autocontrol): Each pepper grower must check that his farm complies with the requisites in this product specification.
   - Control by Farmer Group: Every year, the chairman (or the caretaker) of the Farmers Group must ensure that the prerequisites of this product specification are fulfilled by all group members. The chairman (or the caretaker) of the Farmers Group must report the progress to the BP3L of Bangka Belitung Province.
   - Control by BP3L: Every year, in April, BP3L randomly selects 5 Farmer Groups *(KT)*, and checks whether the requisites listed in this Product specification have been fulfilled by the farmers. The checking in plantations takes 2 days/group (10 days in total for this control).
2. Processing control:
   - Control by Farmer Group/Processing Unit (Independent Controlling): At each Processing Unit (owned by the Farmers Group or private UP), there is one person assigned to control the process (checking that the processing and storage of white pepper grains or white pepper powder is made in accordance with the Product specification).
   - Control by BP3L: Every year, during harvesting and processing (July, August, and September), BP3L randomly selects 5 farmer groups or private processing unit (UP) and

checks the process against the provisions in the Product specification for 1 day/UP (5 days in total for this control).

BP3L also inspects the sorting process, preparation for exporting lots and the labeling of white pepper grains or white pepper powder packages. To facilitate the controlling activities, the Processing Unit will inform BP3L about the locations of these processes will be conducted.

Traceability

Traceability system consists of:

1. Members Registration:
   - All farmers and their plantations have been registered and provided with membership cards. This list is updated annually.
   - Each processing unit must be registered as a "GI Processor". To facilitate control at each processing stage, every Processing Unit must prepare a list of Pepper Processing areas including the location of pepper storage.
2. Control over the origin of pepper grains:
   - Every time a producer sells red pepper stems to a Processing Unit (UP), the UP must check the seller identity and record the producer's name, producer number, quantity purchased and the date of the transaction.
   - The UP must send a list of suppliers of red pepper stems to BP3L twice a year: mid-July (mid-harvest), and late September (end of harvest). BP3L checks whether the number of red pepper stems sold by one producer matches the area and number of trees owned by the seller.
3. Based on pepper lot order
   - Right after the processing, the processing unit (PU) must identify each sack with a lot of code. This code includes Processing Unit Code (XX), year of production (YYYY) and lot number (ZZ). This code consists of 8 numbers. XX - YYYY - ZZ.
   - Each Processing Unit should create 10 to 15 lot codes for their annual production (these lots can be formed depending on the week of production or by forming sub-groups of producers within the Farmers Group).
   - These lot codes are stored until the selling stage of IG pepper (when certificates have been obtained, see below), and allow for complete traceability.
4. IG Pepper Sales and Purchase Controls:
   - After processing and storage, and a GI certificate obtained (see information below), PU can sell their GI pepper. Every transaction must be recorded.
   - Once a year (in April), the data must be reported to BP3L. BP3L then checks the transactions and matches the number of white pepper grains or white pepper powder sold with the number of red pepper stems purchased from GI producers.
   - Exporters in Bangka Belitung who are registered as GI members, must also send

similar data (purchase/sale of white pepper grains or pepper powder) to BP3L once a year (in April). Thus, BP3L could check the amount of pepper with GI certification are sold.

Quality control and uniqueness of 'Lada Putih Muntok' and Processing Unit certification

1. Processing Unit shall need to apply for certificate after the red pepper stems were processed into white pepper grains and stored for two months.
2. During pepper processing, each UP must group the pepper into 10 to 15 lots which are identified by codes (see above). A certificate is required for each lot, and to provide a certificate, BP3L will check whether the taste, chemical and traceability requirements are met.

- The Processing Unit must specify a list of red pepper stem producers/sellers for each lot.
- In taste and chemical tests, the quality of each lot will also be tested by BP3L. The taste test will be conducted by a team of 5 people, and 20 trained panelists will be responsible for the quality and uniqueness control of all lots. Whilst the chemical test is carried out by a laboratory qualified for white pepper testing.
- After a report on the elements (free of contamination, free of major taste defects, spicy aromatic taste, and contains a good amount of piperine that stimulate nose to sneeze, and proper level of spiciness that gives a warm effect on the body) and all results of chemical testing, then the overall quality of pepper is evaluated and a decision to accept or reject the pepper certification is made.
- If accepted, the pepper will be provided with a certificate. If rejected, the Processing Unit has the opportunity to ask for pepper quality testing for the second time by another panelist. If the following team still rejects the application, it means the pepper product will not get a certificate, and thus it cannot be sold with the logo.

J. LABELLING AND PACKAGING

Pepper packaging and packet

'Lada Putih Muntok' in the form of certified pepper grains for business-to-business (B2B) sales is packed in bags made of polyester, with a net weight of 50 kg per bag. It can also be used in the market for consumers in other forms of packaging. Each package is sewn using a machine and identified with lot code that informs:

- Weight in kg
- Quality option; (1) Handpicked, (2) Double Wash, (3) ASTA (*American Standard Trade Association*), (4) FAQ (*Fere Average Quality*) and Light Berries
- Destination countries
- 'Lada Putih Muntok' *Logo* (Figure 2)*:*
- Harvest Year

'Lada Putih Muntok' means white pepper harvested from pepper plants in Bangka Belitung Islands Province or in the form of pepper powder packaged in glass bottles or in other packaging forms with 'Lada Putih Muntok' label and certification from the Ministry of Health of the Republic of Indonesia. The size of the bottle or packaging will adjust to global market demand.



Figure 2. The Geographical Indication Logo of 'Lada Putih Muntok'

The use of Lada Putih Muntok Name

The name 'Lada Putih Muntok' can only be used for pepper produced by Bangka Belitung Islands Province and sold with a 100% pepper composition. In this case, the percentage of 'Lada Putih Muntok' content must be clearly stated. Pepper mixtures originating from other regions are not permitted to use this Geographical Indication name. This protection is filed for 'Lada Putih Muntok' only. While the words 'Lada' or 'White Pepper', are not considered as abuse or imitation, thus it can be used by any producers other than 'Lada Putih Muntok'.

National Geographical Indication Logo

The National Geographical Indication Logo must also be attached. The National Geographical Indication Logo is as follows:



Figure 3 National Geographical Indication Logo

IV. CLOSING

As a traditional commodity, the development of pepper plantations in Bangka Belitung Islands Province has experienced ups and downs. However, for the people of Bangka Belitung Islands Province, pepper is one of the featured products that has a long history in the life of Bangka Belitung community. Pepper farming has been done for generations and has become a culture for the people of Bangka Belitung.

Currently white pepper is not only produced by Bangka Belitung, but also other regions. Some countries also produce white pepper so that there are a range of white pepper products now available in the world market. Therefore, the protection for 'Lada Putih Muntok' is highly necessary because white pepper produced by Bangka Belitung Islands has been known as one of the best peppers in the world. Therefore, the "Agency for the Development and Marketing of Pepper Business (BP3L) of Bangka Belitung" that was formed in 2009, whose members consist of various community components concern about the quality of white pepper in Bangka Belitung apply for the Geographical Indication for 'Lada Putih Muntok'.

With regard to the application for as mentioned above, the Ministry of Law and Human Rights of the Republic of Indonesia has issued a Certificate of Geographical Indication of 'Lada Putih Muntok' under registration number ID G 000 000 004 dated 28 April 2010. The certificate is on behalf of the owner of GI, the Agency for the Development and Marketing of Pepper Business (*BP3L*) of Bangka Belitung as referred to in the Governor Regulation of the Bangka Belitung Islands Number: 37 of 2009 concerning the Establishment of the Agency for the Development and Marketing of Pepper Business (*BP3L*) of Bangka Belitung and the Decree of the Governor of the Bangka Belitung Islands Number: 188.44/634/BAPPEDA DAN STATISTIK/2009 concerning the Structure of the Agency for the Development and Marketing of Pepper Business (BP3L) of Bangka Belitung.

Considering that some of the old BP3L management teams have passed away and no longer involve in BP3L management, thus, the old management has been replaced with the new BP3L management based on the Decree of the Governor of the Bangka Belitung Islands Number: 188.44/996/DISPERINDAG/2019 concerning the Formation of BP3L Management for the Bangka Belitung Islands Province.

V. ANNEXES

ANNEX 1

Test Results and Quality Conformity Certificate issued by BPSMB Bangka Belitung Islands Province

Serial No. : 1. H. 7284 A

TEST RESULT

Number	:	0199/CC-WP/PKP/VII/2007
Commodity	:	White Pepper
Sample description	:	1 Sample whole beans 1 Kg, labeled and sealed in double plastic bags
Code of sample	:	OAZ
Date of received	:	July, 31 st 2007
Date of testing	:	July, 31 st 2007
Test description	:	

Characteristics	Unit	Mean test Result of lot no.	grade limit
Cleanliness	-	Free from living and dead insects, also free from insects fragments.	Free from living and dead insects, also free from insects fragments.
Colour	-	Yellowish white Brownish White	Yellowish white, greyish white, or brownies white.
Extraneous matter, (w / w) max.	%	0,5	2.0
Light berries, (w / w) max.	%	0,6	2.0
Mouldy berries, (w / w) max.	%	0	1
Dark coloured berries, (w / w) max.	%	0,6	2.0
Moisture content, (v / w) max.	%	14,0	14.0
Piperine content, (v/ w) max.	%	3,2	As the test result
Essential Oil Content, (v / w) max.	%	2,0	As the test result

Pungkalpinang, ... August, 01 st 20 ... 07

Quality Control And Certification
Pangkalpinang ..... Laboratory

LASMIYATI
NIP. 270016522
Head of the Laboratory

The above findings are based on the tested sample only, this certificate is valid within

..... 90 ..... *days from the date of issued.*

In correspondence please quote Certificate of Conformity number, place and date of issue

This report shall not be reproduced except in full without the written approval from testing laboratory

Serial NO. A. H. 7284 A

CERTIFICATE OF CONFORMITY

Number : 0199 /CC-WP/PKP/ VII / 2007

Commodity : White Pepper

TESTING LABORATORY

REGIONAL LABORATORY FOR TESTING AND QUALITY CONTROL

JL. MENTOK NO. 203 KM. 3 PANGKALPINANG

KAN Accredited Laboratory No. : LP-055-IDN

Approved by Ministry of Industry and Trade No. : 677/SJ/SK/IX/96

The undersigned certify that samples submitted for testing by

1.	Sampler and Registration Number	:	Efdinor.A. 06.28.01.0348
2.	Date of Sampling	:	July , 30 th 2007
3.	Sealing Mark *)	:	BSPM PKP
4.	Report of Sampling	:	0199/BSPM/LPC/VII/2007
	Taken from		
5.	Consigment of commodity	:	Muntok White Pepper FAQ
6.	Identification of consigment/	:	
	shipping mark		YOUNG 0835 MUNTOK WHITE PEPPER PRODUCE OF INDONESIA
			Netto : 50 Kgs Brutto : 50.2 Kgs DN : SINGAPORE
7.	Exporting company	:	PD. LARIS JAYA
8.	Addres of company	:	Kapten Suraiman Arief No. 32, Pangkalpinang , Bangka - Indonesia
9.	Registration number / producer's code	:	0208-074/06-1/PM/IV/1986
10.	Type of packing	:	Double Bags
11.	Quantity of packages	:	340 17.068 Bags
12.	Weight / volume	:	17.000 Kgs Gross Kgs Nett

have been tested, the result conform to SNI or other standards WHITE PEPPER refference SNI 01 - 0004 - 1995 for grade.

II.

*) *If Available*

Serial No. : 1.П. 7974 A

TEST RESULT

Number : 0181/CC-WP/PKP/X/2009
Commodity : White Pepper
Sample Discription : 1 Sample whole beans 1 Kg, labeled and sealed in double plastic bags
Code of Sample : UAL
Date of Received : September, 30 th 2009
Date of Testing : October, 01 th 2009
Test Description :

Characteristic	Unit	Mean Test Result of Lot No.	Grade Limit
Cleanliness	–	Free from living and dead insects, also free from insects fragments.	Free from living and dead insects, also free from insects fragments.
Colour	–	Yellowish white Brownish White	Yellowish White, Greyish White, Brownish White.
Extraneous matter, (w / w) max.	%	0,1	1.0
Light berries, (w / w) max.	%	0,1	1.0
Mouldy berries, (w / w) max.	%	0	1
Dark Coloured berries, (w / w) max.	%	0,6	1.0
Moisture content, (v / w) max.	%	13,0	13.0
Piperine content, (v / w) max.	%	3,7	As the test result
Essential Oil content, (v / w) max.	%	2,9	As the test result

Pangkalpinang, October..01.st.. 20 09
Quality Control And Certification
Laboratory Pangkalpinang

CENDRA PURNAMA, SH
NIP. 19640530 198903 1 010
Head of the Laboratory

The above findings are based on the tested sample only, this certificate is valid within

...90..... days from the date of issued.

In correspondence please quote Certificate of Conformity number, place and date of issue

Serial No. A. H. 7974 A

CERTIFICATE OF CONFORMITY

Number 0181 /CC-WP/PKP/ IX / 2009

Commodity : White Pepper

TESTING LABORATORY

REGIONAL LABORATORY FOR TESTING AND QUALITY CONTROL
JL. DEPATI AMIR NO. 203 KM. 3 PANGKALPINANG

KAN Accredited Laboratory No. : LP-055-IDN

Approved by Ministry of Industry and Trade No. : 677/SJ/SK/IX/96

Ext

The undersigned certify that samples submitted for testing by

1.	Sampler and Registration Number	:	P.E. Sianipar A. 07.28.01.0178
2.	Date of Sampling	:	September, 30 th 2009
3.	Sealing Mark *)	:	BSPM PKP 0181/BSPM/LPC/IX/2009
4.	Report of Sampling Taken from	:	
5.	Consigment of commodity	:	Muntok White Pepper Asta Spiral
6.	Identification of consigment/ shipping mark	:	YOUNG MWP ASTA APIRAL SINGAPORE Netto : 50 Kgs Brutto : 50,10 Kgs DN : SINGAPORE

(v

7.	Exporting company	:	PD. LARIS JAYA
8.	Addres of company	:	Kapten Suraiman Arief No. 32, Pangkalpinang , Bangka - Indonesia
9.	Registration number / producer's code	:	0208-074/06-1/PM/IV/1986
10.	Type of packing	:	Bags
11.	Quantity of packages	:	330 Bags
12.	Weight / volume	:	16533 Kgs Gross 16.500 Kgs Nett

have been tested, the result conform to SNI or other standards WHITE PEPPER refference SNI 01 - 0004 - [illegible] for grade.

*) If Available

TEST RESULTS

Serial No. A.H. 10509.A

KAN
Komite Akreditasi Nasional
LP - 492 - IDN

Number	:	072/CC-WP/PKP/VI/2020
Commodity	:	WHITE PEPPER
Sample Discription	:	1 Sample whole beans 1 Kg. labeled, sealed in double plastics bags, not broken and not defective
Code of Sample	:	FAE
Date of Received	:	June, 22 nd 2020
Date of Testing	:	June, 23 th 2020
Test Description	:	

Number	Caracteristic	Unit	Mean Test Result	Grade II Limit	Method of Test
1.	Cleanliness	--	Free from living and dead insects, also free from insects fragments	Free from living and dead insects, also free from insects fragments	SNI 0004;2013.5.1
2.	Bulk Density	g/l	649	Min. 600	SNI 0004;2013.7.2.1
3.	Extraneous matter, (w/w) max	%	0.1	2.0	SNI 0004;2013.7.2.4
4.	Light berries, (w/w) max	%	1.1	2.0	SNI 0004;2013.7.2.3
5.	Mouldy berries, (w/w) max	%	0	3	SNI 0004;2013.7.2.6
6.	Darkcoloured berries (w/w) max	%	0.9	2.0	SNI 0004;2013.7.2.5
7.	Moisture content, (w/w) max	%	13.9	15.0	SNI 0004;2013.7.2.2
8.	*Salmonella*	Detection/25g	-	Negatif	SNI 0004;2013.7.2.7
9.	*E. coli*	MPN/g	-	< 3	SNI 0004;2013.7.2.8
10.	Piperine content, (w/w) max	%	6,3	As the test result	SNI 0004;2013.10.2
11.	Essential Oil content, (v/w) max	%	2.7	As the test result	SNI 0004;2013.10.3

COPY

The above findings are based on the tested sample only this certificate is valid within

..... 90 ..... days from the date of issued

in correspondence please quote Certificate of Conformity number, place and date of issue

Pangkalpinang, June, 23rd 2020
Laboratory for Quality Control and Certification

PEMERINTAH PROVINSI
DINAS
PENGENDALIAN
DAN
SERTIFIKASI MUTU BARANG

NIP. 19810130 200903 1 006
Technical Manager

Serial No.A.H.10509.A

CERTIFICATE OF CONFORMITY

KAN
Komite Akreditasi Nasional
LP - 492 - IDN

Number : 072/CC-WP/PKP/VI/2020

Commodity : White Pepper

TESTING LABORATORY
LABORATORY FOR QUALITY CONTROL AND CERTIFICATION
JL. DEPATI AMIR NO. 203 KM. 3 PANGKALPINANG
KAN Accredited Laboratory No. : LP - 492 - IDN
Approved by Ministry of Industry and Trade No. : 677/SJ/SK/IX/1996

The undersigned certified that the samples submitted for testing by

1.	Sampler and Registration Number	:	Herdian 17.28.0699
2.	Date of Sampling	:	Juni. 22 th 2020
3.	Sealing Mark *)	:	Segel Timah BPSMB PLP
4.	Report of Sampling Taking from	:	075/BPSMB/LPC-LP/VI/2020
5.	Consigment of Commodity	:	Muntok White Pepper FAQ
6.	Identification of Consigment/	:	Muntok White Pepper FAQ

Shipping Mark

WHITE PEPPER
SHS/PENANG
N.W. 50 KG
G.W. 51 KG

NETTO : 50.00 KGS
BRUTTO : 51.00 KGS
D.N : PENANG, MALYSIA

COPY

7.	Exporting Company	:	CV. LARIS JAYA		
8.	Address of Company	:	Jl. Liong Boen No.71,Pangkal pinang. Bangka Indonesia		
9.	Registration number/producer's code	:	00217/KEP/SIUP-PK/DPMPTSP&NAKER/III/2018		
10.	Type of Packing	:	Gunny Bag		
11.	Quantity of Packages	:	340	Bags	
12.	Weight/Volume	:	17,340	Kgs	Gross
			17,000	Kgs	Nett

Have been tested, the result conform to SNI or the other standards WHITE PEPPER reference **SNI 0004 : 2013** for grade **II**

*) If Available