



Black Pepper

Product Description

Premium black pepper with bold aroma and sharp bite. Consistently graded for spice blenders, manufacturers, and chefs—an essential foundation spice worldwide.

Features & Sensory Profile

- **Colour** : Deep black to dark brown, characteristic of premium-quality peppercorns
- **Flavour & Aroma** : Strong, pungent aroma with warm, woody notes and a hint of citrus
- **Taste** : Sharp, spicy, and lingering heat with a bold, earthy flavour
- **Appearance** : Whole: Uniform, well-formed peppercorns, Cracked: Evenly broken pieces with consistent size, Powder: Fine, smooth texture with rich colour

Technical Specifications

Available Formats

- Black Pepper - Whole, Cracked, Powder

Seasonality & Availability

- **Contracting** : Nov, Dec, Jan, Feb, Mar
- **Harvest** : Nov, Dec, Jan, Feb, Mar
- **Production** : Nov, Dec, Jan, Feb, Mar, Apr, May, Jun

Packaging Options

- **25 kg** : Packed in LDPE-EVOH liner within a kraft paper bag

Container Loading

- **40 ft Container** : 900 bags × 25 kg = 22,500 kg

Storage Conditions

- Store in a cool, dry place
- Temperature below 22 °C / 72 °F
- Relative humidity not exceeding 75% RH
- Shelf life: 12 months under recommended storage conditions

Culinary Applications

- Widely used in spice blends, marinades, soups, sauces, meats, snacks, and seasoning for various cuisines