

Authentic Indian Spices Exporter

BLACK PEPPER



Botanical Name : Piper nigrum

Common Names : Black Pepper, Kali Mirch, Peppercorn

Black Pepper (Piper nigrum) is known as the "King of Spices" and is one of the most widely used spices worldwide. Obtained from the dried berries of a flowering vine, it is recognized for its bold pungency, rich aroma, and distinctive flavor. The peppercorns are black, round, and wrinkled in appearance, making them ideal for culinary, seasoning, and food processing applications.

Benefits-Nutrition

- Rich in antioxidants and bioactive compounds, especially piperine
- Supports healthy digestion and nutrient absorption
- May help boost metabolism and overall wellness
- Contains dietary fiber, iron, calcium, potassium, and manganese
- Traditionally used to support respiratory health
- Adds natural flavor and pungency to foods while enhancing taste
- Widely valued in culinary, pharmaceutical, and wellness applications

Black Pepper Quality :

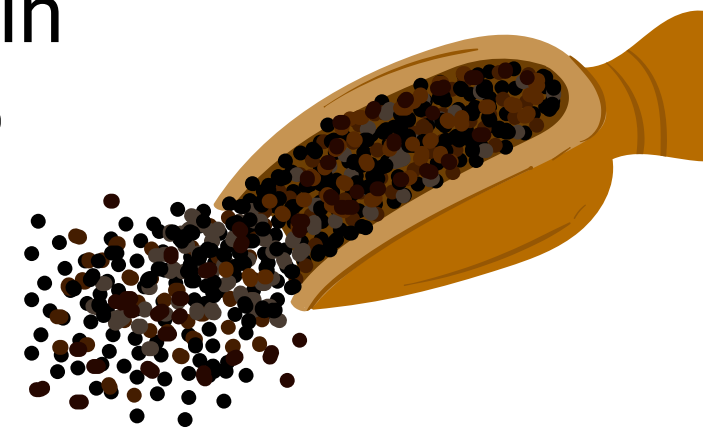
- Whole Black Pepper (TGSEB, TGEB, FAQ)
- Cracked Black Pepper
- Ground / Powdered Black Pepper
- Steam-Sterilized Pepper
- Organic Black Pepper

Packaging :

- 25kg, 30kg, 50kg in PP bags Or As per Buyer's requirement

Black Papper : Specifications

- Moisture: Typically $\leq 12\%$
- Piperine Content: $\sim 3-6\%$
- depending on origin
- Volatile Oil: $\sim 1-3\%$
- Total Ash: $\leq 6-7\%$



Labeling :

- As per customer requirement

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