

White Pepper

"The Secret to Seamless Sauces."



Feature	Details
Product Name	White Pepper
Botanical Name	<i>Piper nigrum</i>
Origin	India
Appearance	Fine white to light beige powder
Flavor & Aroma	Milder, earthy, and slightly spicy
Moisture Content	<8%
Purity	100% pure, free from additives or preservatives
Shelf Life	12-18 months when stored properly
Packaging Options	100g, 500g, 1kg, and bulk packaging available

Nutritional Value [per 100gm]

Nutrient	Amount
Energy	251 kcal
Protein	10 g
Total Fat	3.3 g
Carbohydrates	64 g
Dietary Fiber	25 g
Calcium	265 mg
Iron	9 mg
Potassium	1400 mg
Vitamin C	21 mg

Applications of White Pepper Powder:

1. Culinary Uses:
Enhances soups, sauces, and light-colored dishes.
A staple in French and Asian cuisines.
2. Medicinal Applications:
Used in traditional remedies for cold, cough, and digestive issues.
3. Industrial Uses:
Incorporated into spice blends, marinades, and processed foods.
4. Cosmetic Industry:
Utilized in exfoliating scrubs and skincare products for its anti-inflammatory properties.