



■ BLACK PEPPER / SUN-DRIED · WHOLE PEPPERCORNS

Black Pepper

Sun-dried · Whole Peppercorns

Dense, oil-rich peppercorns, sun-dried on raised beds. Bright lingering pungency for premium grinders, charcuterie and fine dining programmes.

TECHNICAL SPECIFICATION

BOTANICAL NAME	Piper nigrum L.
ORIGIN	Guatemala — Caribbean lowlands
CROP YEAR	Latest harvest, lot-coded
PROCESS	Sun-dried on raised beds · machine cleaned
BERRY SIZE	≥ 4.0 mm (FAQ) / ≥ 4.75 mm (MG-1 spec)
COLOUR	Black, uniform, lightly wrinkled
MOISTURE CONTENT	≤ 12.0 %
BULK DENSITY	≥ 550 g/L (typical 560 – 600 g/L)
VOLATILE OIL (STEAM DIST.)	≥ 2.0 % v/w (typical 2.5 – 3.0 %)
PIPERINE CONTENT	≥ 4.5 % (db)
TOTAL ASH	≤ 7.0 %
ACID-INSOLUBLE ASH	≤ 1.5 %
LIGHT BERRIES	≤ 2.0 %
FOREIGN MATTER	≤ 1.0 %
PINHEADS & BROKEN	≤ 2.0 %
AROMA / FLAVOUR	Bright, woody, citrus-pine, lingering pungency
MICROBIOLOGY	Salmonella absent / 25 g · E. coli < 10 cfu/g
AFLATOXINS	Total ≤ 10 µg/kg · B1 ≤ 5 µg/kg (EU 1881/2006)
PESTICIDE RESIDUES	Compliant with EU Reg. 396/2005 MRLs
TREATMENT	Sun-dried · No fumigation · Non-irradiated
ALLERGENS	None of the 14 EU declared allergens present
GMO STATUS	Non-GMO
PACKING	25 / 50 kg jute with PE liner · Vacuum on request
CONTAINER LOADABILITY	20'GP ≈ 18 MT · 40'HC ≈ 24 MT
SHELF LIFE	24 months — store < 20 °C, RH < 60 %
HS CODE	0904.11 — Pepper, neither crushed nor ground

SENSORY PROFILE

Bright pungency

Woody

Citrus-pine

Lingering finish

