

PEPPERCORNS WHITE SUPER GRADE 35g



Price: \$8.50

SKU: SKU36117-1-1

Product Categories: [Peppercorns](#), [Spices](#)

Product Tags: [p](#), [Peppercorns](#), [Piper Nigrum](#), [South Indian Peppercorns](#), [Super Grade](#)

Product Page:

<https://www.herbies.com.au/shop/herbs-and-spices/spices/https-www-herbies-com-au-shop-herbs-and-spices-spices-test-peppercorns-white-super-grade-35g-copy>

Product Summary

Super grade white peppercorns with a highly aromatic, non-musty fragrance.

Product Description

Super grade white peppercorns with a highly aromatic, non-musty fragrance. (SML PKT)

Other Common Names: White Pepper

Botanical Name: (Piper nigrum) **Herbie's Super grade white peppercorns** are harvested in Kerala, South India, These South Indian peppercorns are processed and dried in a controlled manner to ensure the very best of quality. They lack the slightly musty aroma found in many white peppercorns.

These super grade white peppercorns are excellent to use in pepper mills, when the freshly ground aroma and hot taste of a beautifully fragrant white pepper can be fully appreciated.

Produce of India packed in Australia.

General Pepper Information: All true pepper whether black, white, green or pink comes from the berries of a tropical evergreen vine (*Piper nigrum*). Black peppercorns are the green unripe peppercorns picked from the vine and dried in the sun. The natural enzymes in the outer husk (pericarp) of the peppercorns turn the green berries black on drying, forming the volatile oil which gives black pepper its characteristic flavour. Green peppercorns are picked green and either put into brine or freeze-dried to prevent the enzyme reaction from turning the pericarp black. White pepper is made by soaking the nearly ripe peppercorns in water, then rubbing them to remove the pericarp before drying them. White pepper is hotter than black, however it lacks the "oily" taste found in black pepper. Pink peppercorns are the fully ripe berries which are generally put into brine to prevent the enzyme reaction from turning them black.

Nutritional Information:

Per 100g

Energy (kj)

1067.0

Protein (g)

10.9

Fat (g) Total

3.3

Carbohydrate (g)

64.8

Sugars (g)

0.0

Dietary Fibre (g)

26.5

Cholesterol (mg)

0.0

Sodium (mg)

44.0

Potassium (mg)

1259.0

Related Articles: [PEPPERED WITH FACTS - UNDERSTANDING THE WORLD OF PEPPER](#)



Product Attributes

- Dimensions: N/A
- Weight: 0.04 kg