

## PEPPERCORNS GREEN FREEZE-DRIED 15g



Price: \$7.15

SKU: SKU366

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

Product Tags: [p](#)

Product Page: <https://www.herbies.com.au/shop/herbs-and-spices/spices/peppercorns-green-freeze-dried-15g>

### Product Summary

Freeze-dried to give the flavour of fresh green peppercorns. (SML PKT)

### Product Description

Freeze-dried to give the flavour of fresh green peppercorns. (SML PKT)

**Other Common Names:** Black Pepper, White Pepper, Green Pepper, True Pink Pepper. *Botanical Name:* (*Piper nigrum*) **Description & Use:** All true pepper whether black, white, green or pink comes from the berries of a tropical evergreen vine. 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.

**Herbie's Green peppercorns** are picked green and 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.

Produce of India packed in Australia.

**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

## Product Attributes

Product data have been exported from - Herbie's Spices

Export date: Tue Jun 22 4:50:17 2021 / +0000 GMT

- Dimensions: N/A

- Weight: 0.02 kg