

Organic whole black peppercorns

Black pepper is undoubtedly the most well-known of the many varieties of pepper. The green, unripe berries are picked and sun-dried through fermentation until they turn black. This process develops the flavour and characteristic heat. It is indispensable in our daily cooking and is excellent for enhancing the taste of vegetables, soups, sauces, marinades, salads, quickly seared and grilled dishes, goulash and pasta. No grinder at hand? You can also find finely ground pepper in our shop: [black](#) or [white](#). Do you know where pepper grows? India, Sri Lanka, Vietnam and Brazil are some of the typical pepper-growing countries.

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Calorific value kj	1158 kj
Calorific value kj	1287 kj
Calorific value kcal	277 kcal
Calorific value kcal	308 kcal
Fat	3.3 g
Of which saturated fatty acids	1.4 g
Of which saturated fatty acids	0.9 g
Carbohydrates	38.7 g
Carbohydrates	52 g
Of which sugar	0.6 g
Of which sugar	49.4 g
Fibers	25.3 g
Fibers	13.1 g
Protein	10.4 g
Protein	10.9 g
Salt	0.05 g
Salt	0.1 g

Allergene

Gluten-containing cereal	Nein
Chicken egg	Nein

Peanuts	Nein
Milk	Nein
Celery	Nein
Sesame seeds	Nein
Lupines	Nein
Crustaceans	Nein
Fish	Nein
Soy	Nein
Nuts	Nein
Mustard	Nein
Sulfur dioxide and sulphite	Nein
Molluscs	Nein
Cashews	Nein
Spelt	Nein
Barley	Nein
Oat	Nein
Hybrid Strains	Nein
Kamut	Nein
Macadamia	Nein
Almonds	Nein
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein
Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein

Wheat

Nein