

Organic ground black pepper

Black pepper is undoubtedly the most famous and spiciest of the many pepper varieties. To produce this popular spice, loved in kitchens all over the world, the green, unripe berries are picked from the panicles and dried until they are black. They are then ground into a fine powder, which is incredibly versatile. For instance, ground organic black pepper is excellent for enhancing vegetables, soups, sauces, marinades, salads, quickly seared and grilled dishes, goulash, and pasta. Fancy traveling to where pepper grows? Not a bad idea, as it thrives in a subtropical climate and is cultivated in places such as South India, Indonesia, Vietnam, and Sri Lanka.

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Calorific value kj	1158 kj
Calorific value kcal	277 kcal
Fat	3.3 g
Of which saturated fatty acids	1.4 g
Carbohydrates	38.7 g
Of which sugar	0.6 g
Fibers	25.3 g
Protein	10.4 g
Salt	0.05 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