

Organic white pepper ground

The red berries are harvested at full maturity and soaked for about a week before the fruit flesh is removed and the seeds are dried. The then yellowish white peppercorns are ground into a fine powder. They are not quite as sharp as their black variant and are often used for light sauces, soups and potato dishes.

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Calorific value kj	1374 kj
Calorific value kcal	328 kcal
Fat	2.1 g
Of which saturated fatty acids	0.5 g
Carbohydrates	64.3 g
Of which sugar	61.1 g
Fibers	4.3 g
Protein	10.9 g
Salt	0.012 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

Example Company

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