

Organic white pepper ground

White, aromatic organic pepper is produced by harvesting red pepper fruits when they are fully ripe. The fruits are then soaked in water for around a week to separate the flesh from the small seeds. The resulting yellowish-white peppercorns are dried and ground into a fine powder. Traditionally used in light-coloured sauces, soups and potato dishes, it also goes well with other dishes that can benefit from its spiciness and aroma. The spiciness of pepper can vary slightly depending on its origin.

[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
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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