

Organic Whole Black Peppercorns 300g

Black pepper is undoubtedly the most famous of the many varieties of pepper. The green, unripe berries are picked and dried through fermentation in the sun until they are 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 fried 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 growing countries.

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Calorific value kj	1287 kj
Calorific value kcal	308 kcal
Fat	3.3 g
Of which saturated fatty acids	0.9 g
Carbohydrates	52 g
Of which sugar	49.4 g
Fibers	13.1 g
Protein	10.9 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