

1. Product Details

- **Product:** Black Pepper Powder
- **Origin:** India (Kerala, Karnataka, Tamil Nadu, Andhra Pradesh)
- **Botanical Name:** *Piper nigrum*
- **Form:** Fine powder made from ground black peppercorns
- **Color:** Dark brown to black



2. Physical Specifications

Parameter	Specification/Range
Appearance	Fine, smooth, and uniform powder
Color	Dark brown to black
Particle Size	80-100 mesh (customizable)
Moisture Content	8% to 12% max
Flavor/Aroma	Pungent, spicy, with a warm, woody aroma
Ash Content	6% to 8% max
Acid Insoluble Ash	1% max
Foreign Matter	0.5% max
Volatile Oil Content	2.5% to 4%

3. Chemical Specifications

Parameter	Specification
Moisture Content	8% to 12% max
Total Ash	6% to 8% max
Acid Insoluble Ash	1% max
Volatile Oil Content	2.5% to 4%
Piperine Content	5% to 9%
Fat Content	7% to 10%
Pesticide Residue	As per international standards
Microbial Load	As per food safety standards

4. Grades of Black Pepper Powder

Grade	Description
Premium Grade	Fine texture, rich flavor, and consistent aroma
Regular Grade	Slightly coarser texture, minimal discoloration
Industrial Grade	Coarser grind, used for bulk food production and processing

5. Packing and Shipping Details

- **Packing:**
 - PP Bags, Paper Bags, or Cartons
 - Standard Sizes: **10kg, 25kg, 50kg**, or customized packing
- **Load Capacity:**
 - **20 FT Container:** 10-12 Metric Tons (MT)
 - **40 FT Container:** 20-22 Metric Tons (MT)
- **Shelf Life:** Up to **1-2 years** when stored in a cool, dry place, away from moisture, light, and heat.

6. Key Features

- Made from **high-quality black peppercorns**, finely ground to powder.
- **Spicy, pungent** flavor with a **warm, woody aroma**.
- Free from **additives, artificial colors, and preservatives**.
- **Consistent quality, uniform texture, and flavor**.

