



## Black Pepper Seeds [From India]



### **Description :**

Black peppercorns are the fruit of a tropical vine which flourishes within 15 degrees of the equator, in places where the sun is hot and monsoons bring over 100 inches of rainfall per year. India, Malaysia, Indonesia, Vietnam, and Brazil are the biggest producers, but it is also grown around the world, from Sri Lanka, Thailand and China to Madagascar, Nigeria, Australia and Guatemala.

The vine has shiny, vibrant green, heart-shaped leaves that are deeply veined and have a sweetly aromatic flavor. In late spring, it produces tiny white flowers which develop into spikes of 50 to 100 small green berries that turn yellow and eventually a deep rosy red as they ripen into long, dangling clusters.

There are many varieties of black pepper in India, particularly in south India, where many pepper corns are available and green pepper, black pepper and white pepper are its derivatives. Pepper is known for its strong smell and though it has subtle taste, its smell registers its presence in a dish. It is used as a medicine and as a seasoning as well. We provide the choicest of pepper picked from exclusive fields of South India and they can be used in the seed form or can be crushed to fine powder for diverse usage.

### Facts about Black Peppers

Black pepper (*Piper nigrum*) is a flowering vine in the family Piperaceae, cultivated for its fruit, which is usually dried and used as a spice and seasoning. The same fruit is also used to produce white pepper, red/pink pepper, and green pepper.[2] Black pepper is native to South India (Tamil: milagu, ?????; Telugu: miriyam) and is extensively cultivated there and elsewhere in tropical regions. The fruit, known as a peppercorn when dried, is a small drupe five millimeters in diameter, dark red when fully mature, containing a single seed.

Dried ground pepper is one of the most common spices in European cuisine and its descendants, having been known and prized since antiquity for both its flavor and its use as a medicine. The spiciness of black pepper is due to the chemical piperine. Ground black peppercorn, usually referred to simply as "pepper", may be found on nearly every dinner table in some parts of the world, often alongside table salt.

## Product Specification

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Harvest period from January to May

Black pepper FAQ 500g/l quality

### **Specifications:**

- + Density 500g/l min
- + Moisture: 13.5%max
- + Admixture: 1%max
- + Packing in new jute bags of 60kgs net
- + Inspection: SGS

Black pepper FAQ 550g/l quality

### **Specifications:**

- + Density 550g/l min
- + Moisture: 13%max
- + Admixture: 0.5%max
- + Packing in new jute bags of 60kgs net
- + Inspection: SGS

**Taj Black Pepper Prices : 2700 / 2750 (+50)**



Note :- Rate of the products Mention in the Website will be verified by day to day fluctuation in the Indian Agro Market Actual Rate of the Products will be provide at the time of final Confirmation of Order



Contact Us

Contact information for Taj Group companies in India.

### **TAJ AGRO INTERNATIONAL**

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