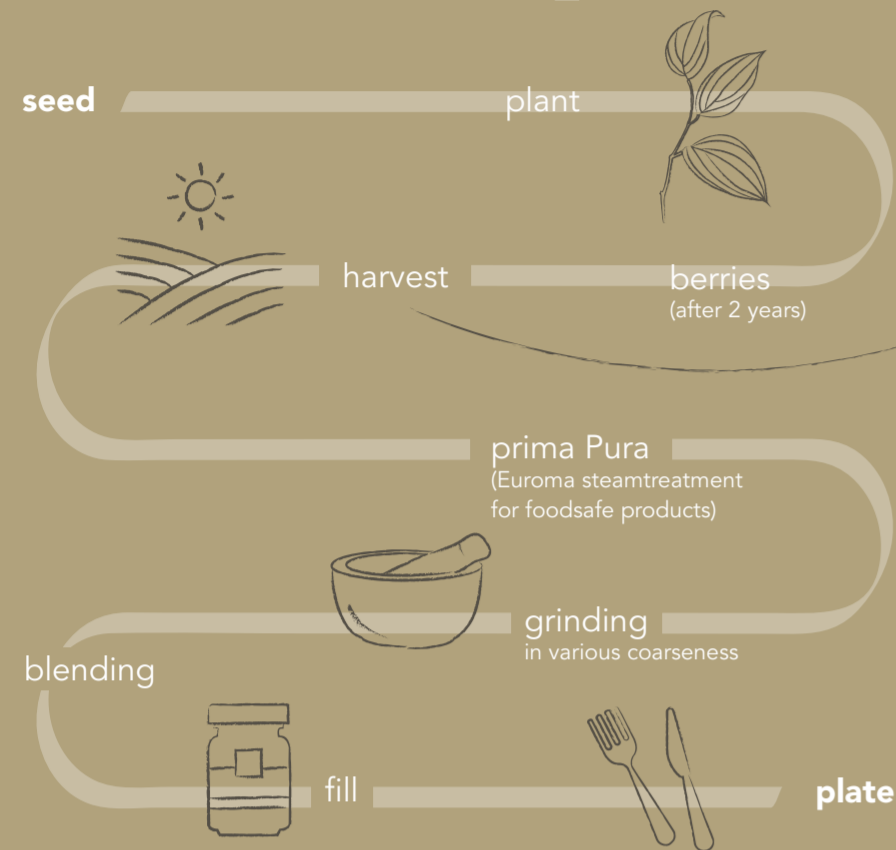


PEPPER FACTS

From seed to plate



green pepper

unripe berry → cook within 24h → dry

black pepper

ripe berry → save ± 10 days
until black skin → dry

Pink pepper
is no actual
pepper, but a
dried berry
from the wig
tree family

white pepper

ripe berry → immediately place in water to
ferment (2 to 3 weeks) until skin peeling off → dry



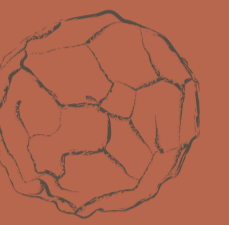
Pepper varieties



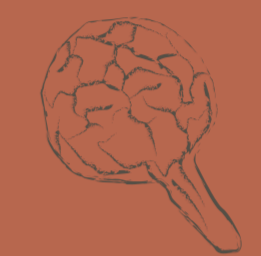
timut
pepper



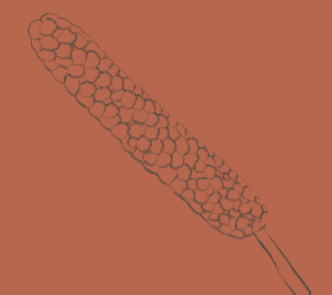
szechuan
pepper



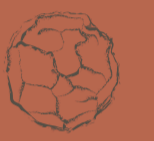
tellicherry
pepper



cubeb
pepper



long
pepper



regular black
pepper



Origin

the largest black pepper producers



Harvest seasons

& origin of black pepper



Global pepper
production around

2.8-3

lakh tons per year
(280 - 300 mln kg)

Out of total pepper production

77.5%
black
pepper



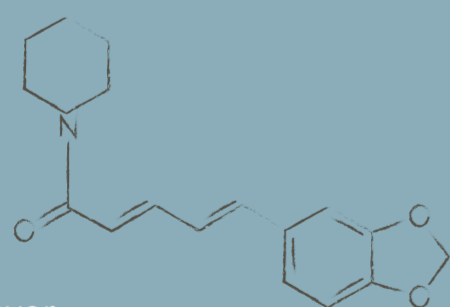
22.5%
white
pepper



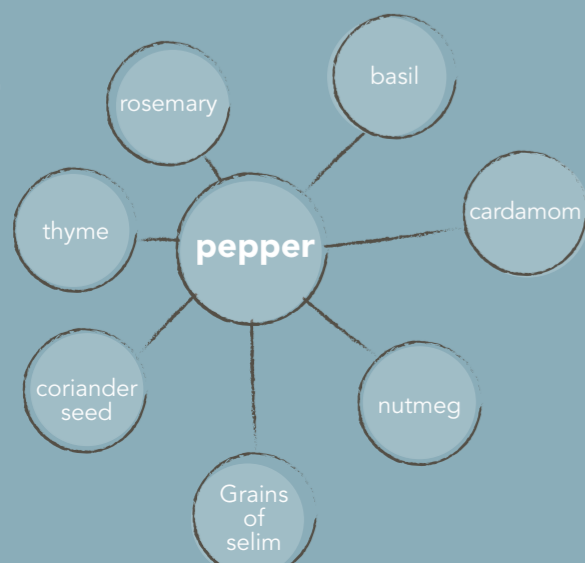
Taste

The taste of pepper
consists of

piperine - provides sharpness
volatile oils - provide pepper flavor



Black pepper
combines
well with



Pepper & Health

Formerly popular
as a pharmaceutical
product or perfume.
Now also **health**
benefits &
preserving
effects are seen:

Helps the
absorption of
other nutrients



Faster
digestion

Helps with
weight loss

Euroma → The first company
in the world to
offer sustainable
black pepper
(2012)



www.euroma.com