Culinary Masters

164087 - Black Pepper Table Ground #18

Black pepper is native to south India and is extensively cultivated there and in other tropical regions. The fruit of the piper nigrum vine is dried and used as a spice and seasoning ™ this is the black pepper most of us are familiar with. The dried fruit is known as peppercorn. Black peppercorns, more commonly called black pepper, dramatically enhance the taste of your dishes...



MARKETING

100% Black pepper in a 5lb bulk format. This is the black pepper most of us are familiar with. Today Black pepper is perhaps the best-loved and most widely used spice in the world, adding both heat and depth of flavor to nearly any dish.

Nutrition Facts

22.68 Servings per container

Serving Size **100g**

Amount Per Serving

Calories **251**

	% Daily Value*
Total Fat 3 g	**4%**
Saturated Fat 1 g	**5%**
Trans Fat 0 g	
Cholesterol 0 mg	**0%**
Sodium 20 mg	**1%**
Total Carbohydrates 64 g	**23%**
Dietary Fiber 25 g	**89%**
Total Sugars 1 g	
Includes 0 g Added Sugars	**0%**
Protein 10 g	
Vitamin D 0 mcg	0%
Calcium 443 mg	35%
Iron 10 mg	60%
Potassium 1329 mg	30%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
164087	10688032022480	1/5 LB

Brand	Brand Owner	GPC Description
Culinary Masters	Culinary Masters	Herbs/Spices (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
5.4 LBR	5 LBR	No	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
7.6 INH	5.1 INH	10.9 INH	0.24 FTQ	06x05	237 Days	60 FAH / 77 FAH

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

HANDLING SUGGESTIONS

Store in a cool dry place away from any odor producing substances.Between (65-75) F with (60% - 65%) HumidityDO NOT STORE NEAR ODOR PRODUCING SUBSTANCES---UNIT UPC: 688032022483---

ALLERGENS

***C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'*

- Milk - N
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

Black Pepper100% Black Pepper

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PREPARATION & COOKING SUGGESTIONS

Remove seal and use desired amount.

SERVING SUGGESTIONS

Use wherever black pepper is needed.

MORE INFORMATION