

# 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	TlxHI	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%) Humidity DO NOT STORE NEAR ODOR PRODUCING SUBSTANCES---UNIT UPC: 688032022483---

### ALLERGENS

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

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

### INGREDIENTS

Black Pepper 100% Black Pepper

## 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...



### PREPARATION & COOKING SUGGESTIONS

Remove seal and use desired amount.

### SERVING SUGGESTIONS

Use wherever black pepper is needed.

### MORE INFORMATION