

164102 - Reunion Island Pink Peppercorn



Schinus molle is native to Northern South America and Peru's Andean deserts and Schinus terebinthifolius is native to Brazil. Pink peppercorns (rose baises) are not true peppercorns and are not related to black pepper. Pink peppercorns came to be called by that name because they resemble peppercorns, and have a peppery flavor. The fact that pink peppercorns are not true peppercorns...



MARKETING

Pink pepper is slightly spicy, and has a typical sweet-resinous aroma. These fragile, fruity berries are not related to true pepper, but they have a sweet peppery taste that's wonderful in cream sauces, seafood, and fruit.

Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

% Daily Value*

Total Fat %

Saturated Fat %

Trans Fat

Cholesterol %

Sodium %

Total Carbohydrates %

Dietary Fiber %

Total Sugars

Includes Added Sugars %

Protein

Vitamin D %

Calcium %

Iron %

Potassium %

* 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		
164102		10688032022633		1/10 OZ		
Brand		Brand Owner		GPC Description		
Culinary Masters		Culinary Masters		Herbs/Spices (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
0.35 LBR	0 LBR	No		Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
3 INH	2 INH	7.4 INH	0.03 FTQ	81x05	475 Days	35 FAH / 37.5 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

See label for suggestions---UNIT UPC: 688032022636---

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

Peppercorn Whole

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PREPARATION & COOKING SUGGESTIONS

See label for suggestions

SERVING SUGGESTIONS

The pink peppercorn spice can be used as a substitute for regular black pepper; it can also be added to black pepper to enhance the look of a dish. Pink peppercorns are used mainly because of their appearance. They are also popular for use in vinaigrettes and other salad dressings. Craft beer makers use them as a flavoring additive for beer. Pink peppercorn is also used to flavor fish recipes, risotto, meats, bakery and cakes, vinegars, wines. The mixture "creole" is composed of black pepper, white pepper, green pepper and pink pepper. It is often used to decorate dishes.

MORE INFORMATION