Culinary Masters

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 pepperc...



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.

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
1 LBR	0.625 LBR	No		Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	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

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.

HANDLING SUGGESTIONS

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

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

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