

Black Pepper (Kali Mirch)

Botanical Name: Piper nigrum | Grade: Premium Whole

Experience the rich, pungent flavor of our gilt-edged Black Pepper —India's top-notch seasoning choice for culinary, commercial food processing, and spice blending applications worldwide.

- **Purity Level:** 99% Pure & 100% Free from Adulteration
- **Volatile Oil Content:** 2% – 3% High-Grade Essential Oil
- **Flavor Profile:** Sharp, Pungent, Earthy & Woody Bite
- **Processing:** Sun Dried / Precision Machine Dried
- **Origin & Source:** Prime Indian Harvest (Dec – Mar)



MIN. ORDER QTY (MOQ) 50 Kilograms	MONTHLY SUPPLY CAPACITY 5,000 Kg / Month	ESTIMATED DELIVERY 2 – 5 Business Days	MARKET COVERAGE All India / Domestic
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PRODUCT SPECIFICATIONS & PARAMETERS

Product Name	Black Pepper (Whole)	Botanical Variety	Piper nigrum
Product Category	Spice / Whole Spice	Physical Form / Shape	Whole Peppercorns / Round Beads
Purity (%)	99% Minimum	Moisture Content	10% – 12% Max
Volatile Oil %	2% – 3%	Quality Grade	Premium Export Quality
Color & Appearance	Natural Deep Black / Dark Brown	Aroma	Strong, Aromatic, Penetrating
Taste & Flavor	Pungent, Strong, Spicy, Woody	Processing Type	Sun Dried / Machine Dried
Ingredients	100% Natural Black Pepper	Adulteration / Additives	Nil (0% Foreign Matter / Additives)
Harvesting Season	December to March	Shelf Life	12 to 24 Months
Packaging Types	PP Bags, Jute Bags, Stand-up Pouches	Available Pack Sizes	50g, 100g, 500g, 1kg & Bulk (Custom)
Storage Conditions	Airtight Container in Cool, Dry Place	HSN Code	0904

DIRECTIONS & CULINARY APPLICATIONS

Usage Guide: To release the fullest concentration of aromatic piperine and essential oils, grind or coarsely crush the whole peppercorns just prior to seasoning.

Applications: Universally versatile for seasoning meats, gravies, soups, stews, marinades, artisanal cheeses, and brine pickling across commercial and gourmet kitchens.

SUPPLY, PACKAGING & DOMESTIC REACH

Packaging Assurance: Shipped in moisture-proof food-grade PP bags, natural jute bags, or branded pouches tailored to customer specifications.

Distribution: Backed by a steady 5,000 kg/month output, our rapid logistics network guarantees prompt delivery across all Indian states within 2–5 days.

100% All Natural
Zero chemical additives or synthetic colorants

High Piperine & Oil
2-3% natural essential oil content

Custom Pack Solutions
Bulk industrial & consumer retail packaging

FREQUENTLY ASKED QUESTIONS (FAQS)

Q: How can I best use Black Pepper in my cooking?

A: Grind or crush the whole peppercorns just before adding to dishes for a strong, aromatic kick. It elevates the depth and zest of soups, sauces, marinades, roasted vegetables, meat dishes, and pickling.

Q: What makes this Black Pepper gilt-edged or top-notch?

A: Our Black Pepper is harvested exclusively from premium *Piper nigrum* vines, sun-dried or precision machine-dried for maximum purity (99%), and guaranteed 100% free from adulteration with high volatile oil content (2-3%).

Q: When is the harvesting season for this Black Pepper?

A: The peak harvesting season for our Indian Black Pepper spans from December to March, ensuring the freshest, most potent, and highest-grade peppercorns throughout the supply cycle.

Q: Where is this Black Pepper supplied from?

A: Our Black Pepper is sourced directly from top pepper-growing regions across India—globally acclaimed for delivering the finest density, pungency, and aroma.

Q: What is the process for packaging and how do you ensure quick dispatch?

A: We offer multi-tier packaging in secure PP bags, heavy-duty jute bags, or custom vacuum pouches (50g to bulk). With our 5,000 kg/month capacity, standard orders dispatch swiftly within 2 to 5 business days.

Q: What are the main benefits of using this Black Pepper variety?

A: In addition to its intense pungent aroma and culinary versatility, this premium grade is rich in natural piperine and essential oils, aiding digestion, boosting antioxidant intake, and delivering uncompromised gourmet quality.

REQUEST A BULK PRICE QUOTE / ORDER INQUIRY

Partner with **BHARAT FOOD PRODUCTS** for reliable, prompt, and premium spice distribution.
Minimum Order Quantity: **50 Kilograms** | Supply Capacity: **5,000 Kg / Month**