



Black pepper

01 / Product perspective

SPECIFY THE SENSORY AND PHYSICAL RESULT

Whole and ground spices are not interchangeable in a production line. Particle size, aroma and any decontamination treatment should match the application. Small culinary inclusion levels should be distinguished from a per-100-g reference table.

NUTRITION REFERENCE | PER 100 G EDIBLE PORTION

Reference food: Spices, pepper, black

ENERGY

251 kcal

PROTEIN

10.4 g

FAT

3.3 g

CARBOHYDRATE

64.0 g

FIBRE

25.3 g

SATURATED FAT

1.4 g

IRON

9.7 mg

POTASSIUM

1329.0 mg

USDA comparator, not a Brazilian lot certificate or finished-product nutrition label. Edible tissue excludes bones. The raw/dried state and trim shown in the reference description determine the comparison; cooking, refining and added ingredients may change it.

HOW TO USE THIS INFORMATION

Spices are generally used at small inclusion levels. A per-100-g table is a research reference and should not be mistaken for the nutrient contribution of a normal recipe dose.

RESEARCH SOURCES

USDA FoodData Central, SR Legacy: FDC ID 170931.

[Open the nutrition reference](#)

[Open the product and latest enquiry](#)



Black pepper

02 / Practical evaluation & sourcing

TRANSLATE THE APPLICATION INTO MEASURABLE ACCEPTANCE

For Black pepper, compare samples under the same production conditions. Agree the measurement method and acceptance limits before using the result to assess a commercial shipment.

YOUR PRODUCT-SPECIFIC TRIAL BRIEF

01 / Whole or ground form: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

02 / Bulk density and size: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

03 / Moisture and volatile oil requirements: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

04 / Cleaning, treatment and microbiological limits: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

SENSORY TARGET

Colour and aroma should match the final recipe.

Request: Approved reference sample and a repeatable sensory comparison.

PARTICLE SIZE

Grind profile affects dispersion and visible texture.

Request: Sieve distribution and grinding requirements.

TREATMENT HISTORY

Heat or other treatment may change aroma and acceptance.

Request: Treatment declaration and microbiological verification.

AUTHENTICITY

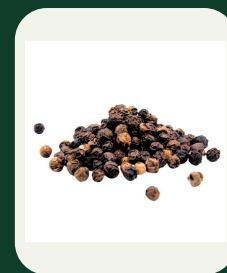
Visual inspection does not establish ingredient purity.

Request: Agreed identity and adulteration-testing scope.

STORAGE AND DOCUMENT BASIS

Agree the storage conditions, shelf life and pack protection for the actual product. Request sample/lot identity, ingredients where relevant, analytical results and destination-specific documents.

Research reference: Codex Alimentarius - official commodity standards



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03 / Complete your purchasing brief

Fill in these fields, save a completed copy and email it as an attachment to info@saiagrobrazil.agr.br. For an immediate online enquiry, use the product link below.

YOUR NAME

COMPANY

BUSINESS EMAIL

PHONE / WHATSAPP

PRODUCT / GRADE

QUANTITY AND UNIT

PURCHASE FREQUENCY

DESTINATION COUNTRY

PORT / NAMED PLACE

PREFERRED TRADE TERM

SHIPMENT / RECEIVING PERIOD

PACKING PREFERENCE

YOUR INTENDED APPLICATION

TECHNICAL TARGETS / NUTRITION BASIS / REQUIRED ANALYSIS

INSPECTION / DOCUMENTS / LABELLING REQUIREMENTS

☐ I agree that SAI Agro Brazil may use these details to respond to my enquiry.

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