



# Culinary Master

## 164087 - Black Pepper Table Ground #18

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

Servings per Container 22.68  
Serving size 100g

Amount per serving  
**Calories 251**

% Daily Value\*

Total Fat	3g	4%
Saturated Fat	1g	5%
Trans Fat		
Cholesterol	0mg	0%
Sodium	20mg	1%
Total Carbohydrate	64g	23%
Dietary Fiber	25g	89%
Total Sugars	1g	
Includes Added Sugar	0g	0%
Protein	10g	
Vitamin D	0mcg	0%
Calcium	443mg	34%
Iron	10mg	56%
Potassium	1329mg	28%

\* The % Daily Value (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.

### \* Benefits

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 and their health quotient too. We so often use salt in our dishes that black peppercorns often lie forgotten. In ancient times, black pepper was considered the king of spices and it was more valuable than gold. One's social standing was even measured by how much black pepper was owned by the household. 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.

### Ingredients

Black Pepper  
100% Black Pepper

### Allergens

#### Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- soy
- tree nuts
- wheat

### 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

### Serving Suggestions

Use wherever black pepper is needed.

### Prep & Cooking Suggestions

Remove seal and use desired amount.

### Product Specifications

Brand	Manufacturer	Product Category
Culinary Master	Culinary Master	Pepper & Peppercorns

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
688032022483	164087	164087	01068803202248		1/5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5.4lb	5lb	Indonesia   India   Vietnam	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
7.6in	5.1in	10.9in	0.24ft3	6x5	540days	60°F / 77°F



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### Nutrition Analysis - By Measure

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Total Carbohydrates...	64g	Saturated Fat	1g	Iron	10mg
Sugars	1g	Added Sugars	0g	Potassium	1329mg
Dietary Fiber	25g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

### Additional Images

