



Culinary Masters

164102 - Reunion Island Pink Peppercorn

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 thats wonderful in cream sauces, seafood, and fruit.



* Benefits

Schinus molle is native to Northern South America and Perus 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 is nowhere more apparent than in the flavor. Like black pepper, pink pepper does deliver heat; however, that heat lingers for longer than it does with black peppercorns. 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 thats wonderful in cream sauces, seafood, and fruit. They are easily crushed to sprinkle onto finished dishes as a colorful garnish.

Nutrition Facts

Servings Per Container

Serving size

Amount per serving

Calories

% Daily Value*

| | |
|---------------------------|----------|
| Total Fat | % |
| Saturated Fat | % |
| Trans Fat | |
| Cholesterol | % |
| Sodium | % |
| Total Carbohydrate | % |
| Dietary Fiber | % |
| Total Sugars | |
| Includes Added Sugar | % |
| Protein | |
| Vitamin D | % |
| Calcium | % |
| Iron | % |
| Potassium | % |

* 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.

Ingredients

Peppercorn Whole

⚠ Allergens

Free From:

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

Handling Suggestions

See label for suggestions

UNIT UPC: 688032022636

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.

Prep & Cooking Suggestions

See label for suggestions

📄 Product Specifications

| Brand | Manufacturer |
|------------------|------------------|
| Culinary Masters | Culinary Masters |

| UPC | MFG # | SPC # | GTIN | Pack | Pack Desc. |
|--------------|--------|--------|----------------|------|------------|
| 688032022636 | 164102 | 164102 | 01068803202263 | | 1/10 OZ |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 0.35 lb | 0 lb | | No | |

| Shipping Information | | | | | | |
|----------------------|-------|--------|----------|-------|------------|----------------------|
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 3 in | 2 in | 7.4 in | 0.03 ft3 | 81x5 | 545 days | 35 °F / 37 °F |



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Nutrition Analysis - By Measure

| | | | | | |
|------------------------|--|---------------------|--|---------------|--|
| Calories | | Total Fat | | Sodium | |
| Protein | | Trans Fats | | Calcium | |
| Total Carbohydrates... | | Saturated Fat | | Iron | |
| Sugars | | Added Sugars | | Potassium | |
| Dietary Fiber | | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | | | |
| Vitamin A(U) | | Vitamin D | | Thiamin | |
| Vitamin A(RE) | | Vitamin E | | Niacin | |
| Vitamin C | | Folate | | Riboflavin | |
| Magnesium | | Vitamin B-6 | | Vitamin B-1 2 | |
| Monosodium | | Sulphites | | Nitrates | |

Additional Images

