

Green Pepper in brine

The pepper shrub (*piper nigrum*) has been cultivated first in India. It dominated the spice trade since ancient times and at its peak it was worth its weight in gold. Green pepper is harvested from the unripe drupes of the pepper shrub in southern India in November/December. To prevent the green pepper corns from oxidation, the drupes are preserved in salty brine. This retains their colour and their fresh, unique, spicy flavour.

Our green pepper corns in brine are an excellent addition to **saucers, soups and finefood products**. They are widely used in the meat and sausage industries as well as in the production of cheese. Increasingly, green pepper is used in the manufacture of **vegan spreads** as well as of **meat alternatives** to add a zesty flavor.



Drupes of a pepper plant

Our flexibility for your individual requirements

Do you require a unique brine recipe or a particular packaging sizes? We have a broad range of container sizes from 212 ml to 2,000 g drained net weight (DNW), vacuum pouches in cartons 2 x 10 kg DNW as well as polycans containing 10 kg or 25 kg DNW and drums containing 175 kg DNW.

We stock both **blanched** and **unblanched** qualities, both available in **organic qualities**. On request, we can provide peppercorns in your **unique brine recipe**, individually developed for your product. Or, if you prefer, packed with your **private label**.



DE-ÖKO-003

green pepper corns in brine



pepper salami



pepper sauce



Your competent partner

We have been on-site in the origins for decades, immediately recognise quality discrepancies and import solely from selected, trusted suppliers, in particular from the Kerala region in India.



We'd like to send you further information and samples!

Please address your contact at Henry Lamotte Food GmbH or write to HL-info@lamotte-food.de.