

PINK PEPPERCORNS

(inv-ZPP)

DESCRIPTION	PINK PEPPERCORN
ORIGIN	Brazil
ITEM SKU	inv-ZPP
INGREDIENTS	Dry wild growing berry fruits of pepper tree family Anacardiaceae Schinus Terebinthifolius
OTHER CHARACTERISTICS	<ul style="list-style-type: none"> ❖ Color –pink/light red ❖ Consistency – hard seed, flaky outer skin/shell ❖ Aroma – characteristic earthy and peppery ❖ Flavor – Bitter sweet/fruity, not typical pepper hot taste
ALLERGEN STATEMENT	Tree nuts (pink peppercorn is in the same family as cashew). Packed in a facility that also packs products with sulfite.
PACK AND SIZE	Packed in 1-lb resealable poly bags or per customer specification
STORAGE AND SHELF LIFE	For an indefinite shelf life, store at 0 degrees F. In a cool, dry place below 70 degrees F, in a sealed package, Product is best if used within 24 months of the pack date
MICROBIOLOGY (representative lot)	E-COLI: < 3 mpn/gm SALMONELA: Negative

Nutrition Information (Per 100 gr)	
Calories	370 kcal
Total fat	8.0 g
Cholesterol	0 mg
Sodium	102 mg
Total Carbohydrate	69 g
Dietary fiber	33 g
Sugars	0.40 g
Protein	7 g
Vitamin A	
Vitamin C	1.2 mg
Iron	8.5 mg
Calcium	330 mg
Moisture	12% max
Nutrition information herein is based on samples. Purchaser must make their own determination based on their own products and processes.	

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Uses: Grind or use whole to flavor brines and stocks. For extra color, use as substitute when the recipe calls for pepper.

