Black Pepper Powder

A Product of Danish Agro Farms

Bold Aroma. Distinctive Flavour. Customised Quality.

Danish Agro Farms supplies black pepper powder for spice manufacturers, food processing industries, seasoning producers, wholesalers, restaurants, and commercial buyers across Pakistan.

We focus on sourcing quality whole black pepper from established international origins and processing it into powder according to customer requirements and agreed product specifications. Potential sourcing origins include Vietnam, Brazil, and Madagascar, subject to availability and verification of each lot.

Our supply approach offers flexibility in raw material selection, grinding, sieving, quality assessment, and customised packaging to meet the needs of different food businesses.

Product Overview

Black pepper powder is produced by grinding dried black peppercorns (*Piper nigrum L.*) into a powder of the required fineness. It is valued for its characteristic pungent flavour, strong aroma, and versatility in food preparation and manufacturing.

Danish Agro Farms offers sourcing and preparation options for customers seeking black pepper powder for seasoning blends, spice formulations, sauces, marinades, and other food applications.

Key Product Features

- Ground black pepper with characteristic aroma and pungency.
- Sourced from selected whole black pepper lots.
- Powder fineness according to customer specifications.
- Sieving and grading options, subject to processing capability.
- Suitable for spice blends and food ingredient manufacturing.
- Customised preparation according to agreed requirements.
- Bulk and customised packaging options.
- Commercial supply arrangements for manufacturers and wholesalers.

Imported Raw Material Sourcing

The quality of black pepper powder depends significantly on the quality of the whole peppercorns used for grinding.

We consider sourcing options from established international origins, including:

- **Vietnam:** A major commercial origin for black pepper, with different grades available.
- **Brazil:** An established export origin offering commercial sourcing options.
- **Madagascar:** An alternative origin for customers seeking different sourcing and grade options.

The actual origin is confirmed for each supplied lot, subject to availability and supplier documentation. Raw materials should be evaluated against the customer's required aroma, pungency, cleanliness, moisture, and food safety specifications.

Bulk Purchasing & Customised Processing

Danish Agro Farms offers flexible sourcing and preparation arrangements according to customer requirements.

Depending on the available facilities and agreed specifications, services may include:

- **Raw Material Selection:** Selection of suitable whole black pepper.
- **Sorting & Cleaning:** Removal of unsuitable peppercorns and foreign matter using appropriate methods.
- **Grinding:** Milling to the required powder fineness.
- **Sieving:** Screening to achieve the agreed particle size.
- **Quality Assessment:** Evaluation against approved