



## SPICE

# Black Pepper

<b>ORIGIN</b>	Kerala (Malabar, Tellicherry)
<b>SEASON</b>	Year-Round
<b>CERTIFICATIONS</b>	APEDA · FSSAI · GAP

## DESCRIPTION

India is the original home of black pepper. Kerala's Western Ghats — particularly Idukki, Wayanad and Kozhikode districts — produce two globally recognised premium grades: **Malabar** (general high-quality export grade) and **Tellicherry** (large bold berries, the world's most expensive black pepper category).

## TRADE SPECIFICATIONS

<b>HS Code</b>	09041110 (Whole) / 09041120 (Ground)
<b>Botanical Name</b>	Piper nigrum L.
<b>Origin States</b>	Kerala (primary), Karnataka, Tamil Nadu
<b>Grades</b>	Tellicherry TGSEB · TGEB · Malabar Garbled MG1 · MG2 · Ungarbled
<b>Berry Size</b>	3.0–4.75mm+ depending on grade
<b>Density</b>	550–580+ g/L depending on grade
<b>Moisture</b>	<12%
<b>Piperine</b>	4.5–7.5% depending on grade
<b>Salmonella</b>	Absent in 25g (NABL tested)
<b>Packaging</b>	25kg / 50kg PP or HDPE bags; jute available; retail pouches 50g–500g
<b>Container loading</b>	Approx. 18–20 MT per 40' container (palletised dry)
<b>Shelf life</b>	24 months from packing in cool dry storage
<b>Shipping ports</b>	Cochin, Chennai, Tuticorin
<b>Lead Time</b>	14–21 days from confirmed order.
<b>Transit Times</b>	Gulf: 7–10 days · Europe: 18–25 days · USA: 25–35 days · Japan: 14–18 days.
<b>Indicative Pricing</b>	USD 5.50–8.50 / kg FOB India (Malabar), USD 7.50–12 / kg (Tellicherry)
<b>Certifications</b>	APEDA, FSSAI, GAP-certified farms, MSME/Udyam, IEC: AXMPP4078J, NABL pre-shipment testing