

# PEPPERCORNS

## SPECIFICATION

**Product Name**

**Peppercorns**

**Origin**

**Indian subcontinent and  
in Southeast Asia**

**Family**

**Piperaceae**

**Binomial Name**

**Piper nigrum**



# INGREDIENTS

## Nutrients

Calories 251 kcal, Total Carbohydrates 64g  
Dietary Fiber 25g

## Minerals

Calcium, Iron, Magnesium

## Vitamins

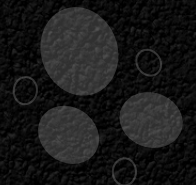
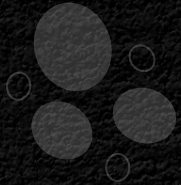
Vitamin B-6, Vitamin C

## Protein

11 g

## Fats

Fat 3.3g



# USES & BENEFITS

- Peppercorn is rich in a potent antioxidant called piperine. This antioxidant may help prevent free radical damage to your cells.
- Peppercorns contain an active compound that decreases inflammation in animals. But we still don't have if it has the same effect on humans.
- Peppercorn has also demonstrated cholesterol-lowering effects in rodent studies. It is believed to boost the absorption of potential cholesterol-lowering supplements.
- Peppercorns extract has improved symptoms of degenerative brain diseases in animal studies, but more research on humans in this field has to be conducted.

Pisum Foods is one of the leading Peppercorn importers from India. We help our clients export various food products including fruits, vegetables, grains, pulses, oilseeds, so on and so forth. We assist our clients with every step on the way right from documentation until the final delivery of the products in the export of Peppercorns. If you are looking for Peppercorns export from India, Contact Pisum Foods now!

