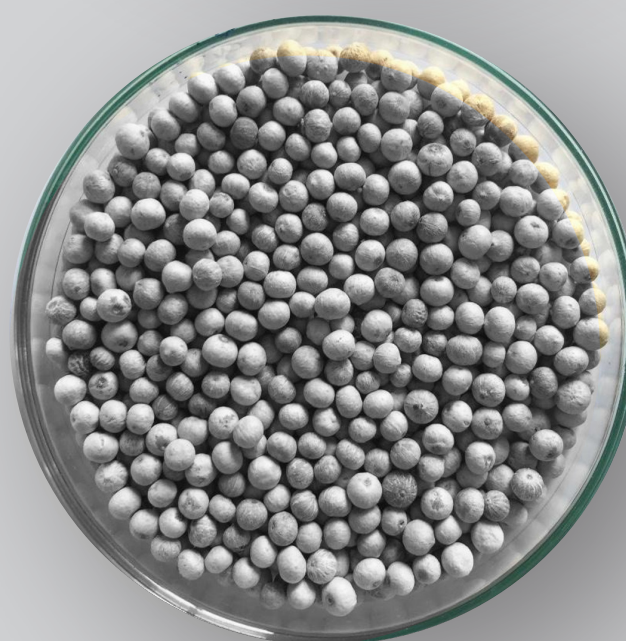


# ONE PEPPER VINE FOUR COLOURS



## BLACK PEPPERCORNS

- Harvested when turning yellowish
- While drying in the sun, enzymes in the berries cause the skin to turn black
- Strongest, most pungent flavor
- Warm spicy aroma



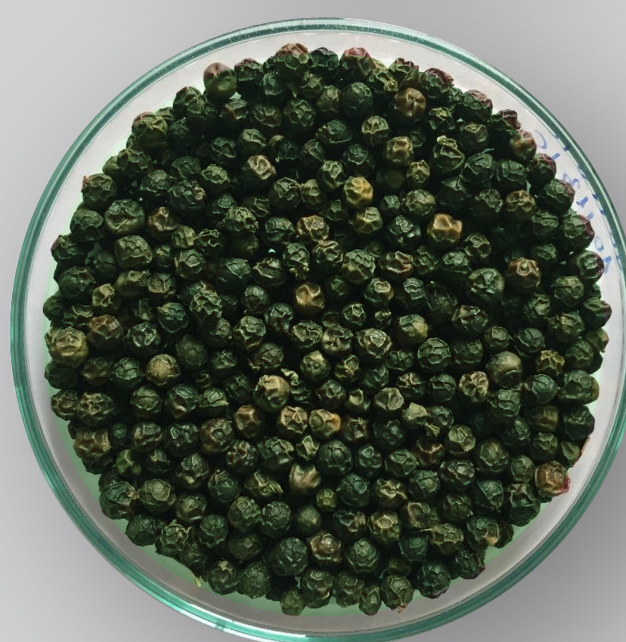
## WHITE PEPPERCORNS

- Harvested when deep yellow or red
- Soaked and rubbed free of the outer skin, revealing a smooth white underlayer
- Slightly milder aroma and bite than black pepper
- Uniform colour and appearance



## RED PEPPERCORNS

- Harvested when the berries are red
- Dehydrated, preserved in brine or freeze-dried
- Fruity flavor with a nice warmth
- Well-rounded lingering heat



## GREEN PEPPERCORNS

- Harvested green, at the initial time of harvest
- Dehydrated, preserved in brine or freeze-dried to before they reach maturity
- Least pungent of the peppercorns
- Mild peppery flavor and bite

