

## Triple Lion Whole Black Pepper - Information

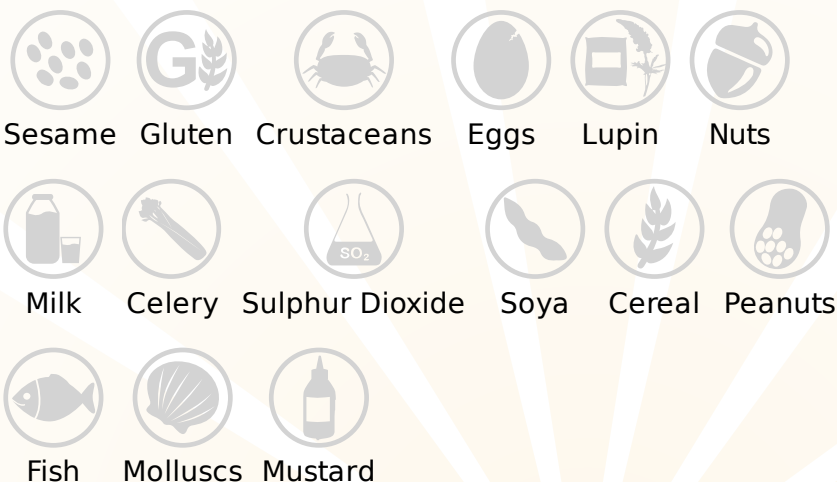
Black pepper is obtained from the small dried berries of the vine Piper nigrum. The berries are picked whilst still green, and sun dried until they turn a deep dark brown colour. The material is heat treated.

**TFS Product Code:** 025195  
**Suppliers Product Code:**  
**Information Last Updated:** 11/10/2023  
**Date Produced:** 04/05/2026



### Allergy Information

Key: **Contains** **May Contain**



### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	276.00
Energy (kJ)	1158.00
Protein (g)	10.40
Carb (g)	38.60
Of Which Sugars (g)	0.60
Fat (g)	3.30
Of Which Saturates (g)	1.40
Fibre (g)	25.30
Salt (g)	0.10

### Dietary Information

Key: **Suitable for**



**Please Note:** This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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## Ingredients

Whole Black Pepper

## Handling Information

### Directions for Use

N/A

### Storage Instructions

Keep in a cool dry place, protect from direct sunlight. Always replace the cap after use.

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