

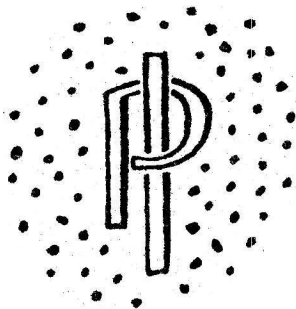
The finest pepper in india, and arguably the world grows in the Wynad Plateau in Kerala. Parameswaran's®pepper is grown on a small estate in Wynad, in a beautiful valley where elephants are common, and tigers still occasionally seen.

Peppercorns are the fruit of the vine piper niger.Using sustainable farming methods only natural water buffalo and cow manure and compost is used. Picked between January and March, most pepper is harvested green and dried in the sun., some houses for their own use will leave a small part of the crop to ripen further, achieving a reddish

colour. More difficult and wasteful to collect it has an intensity of flavour unmatched by the green. This pepper is of that special quality and is of necessity in small supply.

Picked, graded, cleaned and packed by hand it is shipped direct from Cochin. Like fine wines, the quality of pepper varies from year to year. The pepper imported under this label is only of the finest quality and is vacuum packed to come to you in the best possible condition.

*Handmade unbleached cotton bag;  
handmade paper, both hand printed  
Packed 15 April 2019  
Best before December 2021  
[www.parasspepper.com](http://www.parasspepper.com)*



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*Specially selected and  
imported by Frenich Imports  
[frenichimports@gmail.com](mailto:frenichimports@gmail.com)*



*Hand harvested Single estate  
Sun dried*

**200 gms nett**