

1 - PRODUCT ILLUSTRATION



2 - PRODUCT IDENTIFICATION

Commercial name	: Black Pepper from Madagascar
Scientific name	: <i>Piper nigrum</i>
Family	: Piperaceae
Origin	: Madagascar
Used part	: Immature dried berry (naturally blackened after drying).
HS Code (customs)	: 0904.11 (dried whole black pepper).

3 - ORIGIN AND PRODUCTION OF THE PRODUCT

Main production Areas	: Sambava, Antalaha, Nosy Be, Analanjirofo (North-East) region.
Cultivation method	: Planting in open field or under light shade, often in association with support trees.
Harvest period	: February – May (depending on terroir and maturity of clusters).
Harvest and Processing method	: a) Manual harvest of clusters of green berries. b) Washing of harvested berries. c) Light boiling or blanching to stabilize the color. d) Sun drying or in ventilated dryer until moisture content $\leq 12\%$. e) De-stemming. f) Manual sorting to remove damaged or moldy berries.

4 - PHYSICO-CHEMICAL CHARACTERISTICS OF THE PRODUCT

Appearance	: Whole berries, wrinkled, uniform dark brown, homogeneous size (5–6 mm for premium pepper).
Odor	: Intense aroma, pungent and spicy typical of Malagasy black pepper.
Taste	: Pungent, warm, slightly sweet and aromatic.
Spiciness scale	: 50,000 – 100,000 SHU (Scoville Heat Units), depending on variety and maturity.
Standard quality parameters <i>(International standards)</i>	: Moisture content: $\leq 12\%$. Foreign matter: $\leq 1\%$. Broken or moldy berries: $\leq 2\%$. Uniform size and grade according to batch. Piperine content: $\geq 4\%$.

5 - PRODUCT PACKAGING AND STORAGE

Common Packaging	: Premium export: cardboard boxes or hermetic bags (50g; 100g; 250g;). On request: Polypropylene bags of 25 kg lined with food bags.
Storage condition	: Dry, cool and ventilated place. Relative humidity \leq 65 %. Temperature: 18–25 °C. Protection against insects, rodents and odorous products.
Shelf life	: 24–36 months under good conditions.

6 - USES AND TARGET MARKETS

Cooking / Gastronomy	: Spice for sauces, marinades, hot dishes, condiments.
Agro-food Industry	: Ground into pepper powder, spice mixes, snacks, charcuterie.
Main Markets	: France, Germany, Netherlands, United States, Japan, Middle East.
Trend	: Growing demand for terroir black pepper, organic, premium and traceable.

7 - COMPETITIVE ADVANTAGES OF THE PRODUCT

Competitive advantages	: Intense aroma and pungency, highly sought after in gastronomy and industry. Natural or ventilated drying \rightarrow optimal preservation of aromas and piperine. Traceability and certification easy for approved exporters. Suitable for premium, Organic and fair trade markets.
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8 - DOCUMENTS REQUIRED FOR PRODUCT EXPORT

General	: 1. Commercial Invoice 2. Packing List 3. Customs Declaration (DDE) 4. Phytosanitary Certificate (Directorate of Plant Protection) 5. Certificate of Origin (CCI or approved body) 6. Quality Analysis Certificate (moisture, purity, absence of contaminants) 7. Exporter Approval or Export Authorization (Ministry of Commerce and Industry)
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