

EXTRACT BLACK PEPPER

BLACK PEPPER IS A FLOWERING VINE IN THE FAMILY PIPERACEAE, CULTIVATED FOR ITS FRUIT, KNOWN AS A PEPPER-CORN. WHICH IS USUALLY DRIED AND USED AS A SPICE AND SEASONING. THE FRUIT IS A DRUPE WHICH IS ABOUT 5 MM IN DIAMETER, DARK RED, AND CONTAINS A STONE WHICH ENCLOSES A SINGLE PEPPER SEED.





For more information, contact us at: INFO@DIZBA.CA

Black pepper is one of the most commonly used spices worldwide.

It's made by grinding peppercorns, which are dried berries from the vine Piper nigrum.

It has a sharp and mildly spicy flavor that goes well with many dishes.

Black pepper is more than just a kitchen staple. It has been deemed the "king of spices" and used in ancient Ayurvedic medicine for thousands of years due to its high concentration of potent, beneficial plant compounds.



Black Pepper Extract

benefits of black pepper:

High in antioxidants
anti-inflammatory properties
benefit your brain
improve blood sugar control
lower cholesterol levels
have cancer-fighting properties
Boosts absorption of nutrients
promote gut health
offer pain relief
reduce appetite
A versatile spice





What is Extract?:

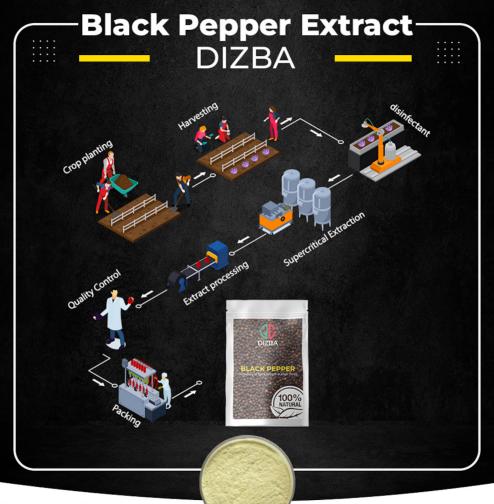
Pure Black Pepper extract is a product derived from Black Pepper using state of the art CO2 Extraction supercritical technology and is used in the pharmaceutical, cosmetic, health and adhesive industries.



Applications of piperine pepper extract:

- 1. Pepper extract piperine can be used as medicinal raw materials used to treat arthritis, rheumatism, anti-inflammatory, skin cleansing, etc.
- 2. Piperine is mainly used as a raw material in health care products and supplement industries due to its function in improving blood circulation and soothing nerves.
- 3. Piperine powder can be used as an active ingredient in skin care products in the cosmetic industry.
- 4. Natural piperine can be used in the food industry.



















Extracting of Black Pepper in High Purity

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