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# *Quality Spice*

## GROWING SUSTAINABLE ECOSYSTEM FOR PEPPER ENTREPRENEUR IN SARAWAK

At the heart of our success are the pepper farmers of Sarawak—the backbone of the region's spice industry. Recognizing their essential role, we are committed to developing Sarawak Pepper through a collaborative and sustainable model. We work closely with farmers across the state to enhance production capacity, improve quality control measures, and ensure consistent supply of high-quality pepper. Through these long-term partnerships, we support the growth of the farming community while securing a strong, reliable value chain for global export.



PRODUCT BROCHURE

## BLACK PEPPER

Black pepper is made by harvesting mature green berries and drying them until the outer skin darkens naturally. Sarawak's careful drying and handling preserve the pepper's essential oils, producing a bold, aromatic black pepper renowned for its strong flavour and global demand.

Characteristics	Grade				
	Standard Malaysian Black Pepper No.1 (Brown Label)	Sarawak Special Black (Yellow Label)	Sarawak FAQ Black (Black Label)	Sarawak Field Black (Purple Label)	Sarawak Coarse Field Black (Grey Label)
Physical specifications (max % by weight)					
Moisture	12.0	14.5	15.0	16.0	16.0
Light berries	2.0	4.0	8.0	10.0	-
Extraneous matter	1.0	1.5	3.0	4.0	8.0
Bulk Density	≥ 570	550	500	450	◁ 450



## WHITE PEPPER

White pepper is made by soaking ripe pepper berries in clean water to remove their outer skin, resulting in a smooth, ivory-white finish. Sarawak's careful soaking methods ensure a consistently refined and premium-quality product.

Characteristics	Grade				
	Standard Malaysian White Pepper No.1 (Cream Label)	Sarawak Special White (Green Label)	Sarawak FAQ White (Blue Label)	Sarawak Field White (Orange Label)	Sarawak Coarse Field White (Grey Label)
Physical specifications (max % by weight)					
Moisture	12.0	15.0	16.0	16.0	16.0
Light berries	0.2	0.5	1.0	1.5	-
Extraneous matter	0.25	0.25	0.5	1.0	3.0
Amount of black/dark grey berries in white pepper	1.0	1.0	2.0	3.0	5.0