



GENUINE INDIAN TIGER PEPPER

India has been regarded as the land of pepper since Antiquity. The Romans already imported the valuable spice from the Indian Malabar Coast that was steeped in legends, and has since then also been known as the "Pepper Coast". The Indian pepper was at times so valuable, that it was worth its weight in pure gold. In the meantime, pepper is cultivated in very many tropical countries. But until today, "Malabar Pepper" is held in high regard worldwide and is generally considered to be the one with the **finest aroma and the most exquisite taste**.

The Tiger Pepper also comes from the **Malabar Coast**, which is located right in the south of the Indian subcontinent, in the present-day state of Kerala. The special thing about it is, that it does not come from the large plantations in the lowlands, but is cultivated in the remote, very thinly populated mountain regions of Kerala, which are still covered by extensive tropical rain forests. The most natural forests with the greatest variety of species are strictly protected as National Tiger Reserves, where you can still encounter elephants, tigers and buffaloes living in the wild, that have become extremely rare outside of these nature reserves.



The aborigines who live inside of these National Tiger Reserves until today in tribal communities, still have the old, aromatic varieties of pepper at their disposal, which they cultivate in small spice gardens in the middle of the deep virgin rain forest jungles. The yield of these traditional varieties is low, but instead they offer an unadulterated taste experience on account of their intensive, fruity aromas. The cultivation at an altitude of over 1000m in accordance with **strict ecological guidelines**, the complete renunciation of synthetic fertilizers and pesticides as well as the picking of the berries by hand in several rounds also contribute to the fact, that the content of essential oils is considerably higher in the Tiger Pepper than in other varieties of pepper. Cultivated far away from every civilisation, this Tiger Pepper is even used as a natural remedy by Indian Ayurveda physicians on account of its purity and freedom from residues.

After the harvest, Tiger Pepper is dried in the sun, sorted and packed and then dispatched directly to Germany, **completely untreated** and without any treatment with gas, exposure to radiation or the use of chemical storage preservatives. The aborigines receive a premium of 50% above the normal market price for this unique quality. One result is the improvement of the income situation of the tribal people.

Anyone who has once tasted Tiger Pepper will not want to have anything more to do with normal pepper. Add the Tiger Pepper always freshly ground at the end of the cooking time, so that its incomparable, wonderful aroma will be shown to its full advantage.



New:

You can also receive Tiger Pepper **ground fresh daily!**
Send for a sample without obligation, **you will be filled with enthusiasm!**



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