




**Natural
Products**
EXPO WEST®

Executive Presentation

March, 2020

*All types of **Piper Nigrum** from
Ecuadorian Lands*



True Flavor - Products



Black Pepper
Oleoresin



Green Pepper



White Pepper



Red Pepper



Black Pepper

Ecuadorian company founded in 1998 to produce, process and export Pepper. **We are the only company that has it's own plantation and processing facilities in the country.** We control the entire process from planting to packaging, which allows us to **produce high-quality, export-grade products constantly.**

Our value proposition is based on the offering of world-class products with the care and attention from our staff who will ensure that **communication is effortless** and transparent, and that **your product will be delivered timely worldwide.**

Our facilities are state-of-the-art, we have invested heavily to ensure that our products are top quality by **following the best practices on food handling processes.**

We'll try our best to fulfill any request from our customers



Our facilities



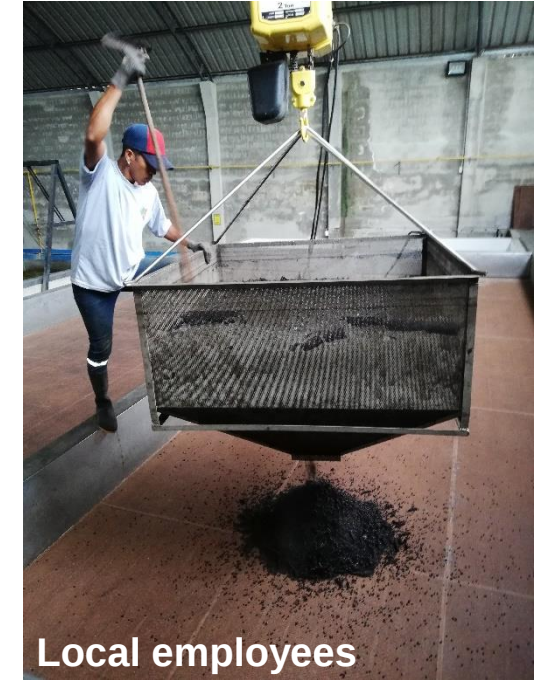
Spiral Cleaner



Heat dryer



Hand picking



Local employees

Our facilities combine **state-of-the-art machinery** and the care of the hands of our well trained workers. This **mix of human labor and machinery** gives us the perfect result of a **high-quality product** and also the ability to **give back to our rural community**, by providing stable jobs to the locals throughout the year.

Packaging in different sizes / Pesticide and Microbiological lab reports / SGS verification



Black Pepper Oleoresin– Specifications

Product Specifications	
Relative Density	865 – 890 g/l
Oleoresin Concentration	40%
Piperine	>40%
Solubility	Easy soluble in ethanol (95%)
Extraction Method	Method: with natural food grade solvent (solvent traces are removed by distilling)
Storage	Well dry closed container at cool temperature, avoid heat, strong lights and moisture

Organoleptic Parameters	
Taste	very strong pungent (spicy)
Odor	not spicy
Color	scale of brown to black



Green Peppercorns – Specifications

Product Specifications	
Density	420 - 450 g/l
Moisture	max 10%
Piperine	min 6%
Impurities	max 0.06%
Spiral Cleaned	yes
Destoned	yes
Magnet	9,000.00 gauss
Organic	no

Organoleptic Parameters	
Flavor	strong pungent flavor
Aroma	spicy and pungent
Color	scale of green



Black Peppercorns – Specifications

Product Specifications	
Density	min 580 g/l
Moisture	max 12%
Piperine	min 6%
Impurities	max 0.06%
Spiral Cleaned	yes
Destoned	yes
Magnet	9,000.00 gauss
Organic	no
Organoleptic Parameters	
Flavor	strong pungent flavor
Aroma	spicy and pungent
Color	scale of black to brown



White Peppercorns – Specifications

Product Specifications	
Density	min 620 g/l
Moisture	max 12%
Piperine	min 6%
Impurities	max 0.06%
Spiral Cleaned	yes
Double Washed	yes
Destoned	yes
Magnet	9,000.00 gauss
Organic	no

Organoleptic Parameters	
Flavor	strong pungent flavor
Aroma	spicy and pungent
Color	scale of white to cream



Contact Us



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