



YUPANQUI
FAMILY
GOURMET FROM FIELD TO TABLE



CATÁLOGUE

THE YUPANQUI FAMILY EXCLUSIVELY DEDICATES TO PRODUCE THE BEST GOURMET PEPPERCORNS.

Over three generations of farmers. As customers of our award-winning peppercorn (farmed in our family-owned land), we are honored to have the most demanding public: Top chefs, high-end Restaurants, Specialty stores, Five stars resorts, and Cruise lines around the world.

#WorldsBestPeppercorn

THE YUPANQUI FAMILY



ORIGIN: "YUPANQUI" means **memorable, priceless**, or "The one who illuminates." Our Inca roots originate in CUZCO, where our ancestors were always passionately linked to agriculture, a passion we continue to preserve.

THE JOURNEY: 90 years ago, in the Amazon, Japanese emigrants introduced ancient Asian pepper varieties. In the Ucayali River basin, our grandfather rescued survivors of those first strains and developed a unique blend, which was transferred to the following generations. After years of suffering guerrilla harassment, it is in the late 90s that the family finds a unique Terroir in the Cloud Forest of the beautiful ECUADOR. The original vines of the grandfather and the Inca agricultural traditions are maintained until today, adapting them to the tropics, always in harmony with our essence: Llankay, Yachay, and Sonkoy.

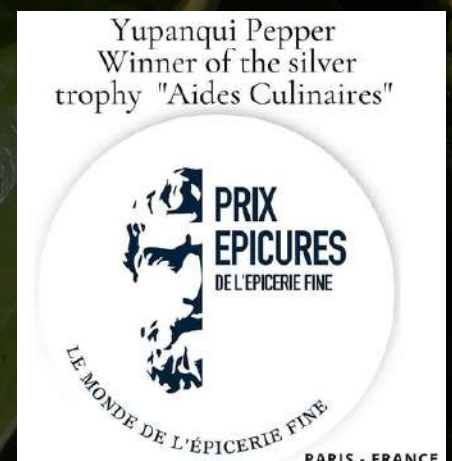
#YupanquiPepperLovers: Decades of exporting our pepper with other farmers did not cause any singularity since a mixture is "acceptable" but not exceptional. Suddenly, in a twist of fate, everything changed... we realized what a treasure we possessed when in Montreal, the prestigious "Spice Hunter," Monsieur Philippe de Vienne tasted our pepper and was impressed. Monsieur de Vienne made it clear that we had a terroir pepper, unique in the world and that we should keep it pure and intact.

Now this precious treasure comes to life thanks to the help of those passionate about the exquisite and prestigious Chefs for whom the Yupanqui Pepper is, without a doubt, the best black pepper in the world.

REVIEWS



Today we add to our history of perseverance, being recognized as an award-winning pepper, winner of the prestigious Prix Epicures trophy in Paris, in the Aides Culinaires category.
- Paris, 2021





OUR MISSION

Using sustainable farming practices to grow the world's best, highest quality single strand and single origin peppercorns.

OUR VISION

The Yupanqui Pepper® is considered the finest Peppercorn in the World, it's an essential part in the creations of prestigious Chefs, Mixologists and passionate about taste who seek to transmit unique sensory experiences of sui generis character to their respective guests.

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RESERVES

"TASTING A GRAND CRU CLASSÉ, IS FASCINANTING". THIS EXPERIENCE INSPIRED US, AND THAT'S WHY THIS AWARDED FAMILY WAS CONCEIVED WITH ONE CLEAR GOAL:

TO PROVIDE AN UNFORGETTABLE CULINARY EXPERIENCE TO THAT DEMANDING PUBLIC THAT ONLY SEEKS THE HIGHEST STANDARDS.

Yupanqui Pepper
Winner of the silver
trophy "Aides Culinaires"



GRANDPA DAVID YUPANQUI

MAGNUSYANA



YUPANQUI BLACK PEPPER, FAMILY RESERVE (BEST FOR STEAK)

- Grinder 90g. / 3.17oz. (12pc/CT)
- Refill 315g. / 11.1oz. (10pc/CT)

MAGNUSYURAK



YUPANQUI WHITE PEPPER, FAMILY RESERVE (WORLD'S BEST WHITE PEPPER)

- Grinder 100g. / 3.5oz. (12pc/CT)
- Refill 250g. / 8.8oz. (12pc/CT)

MAGNUSWAYLLA



GREEN YUPANQUI PEPPER, FAMILY RESERVE (FOR GREEN PEPPERCORN SAUCE)

- Grinder 85g. / 2.9oz. (12pc/CT)
- Refill 250g. / 8.8oz. (12pc/CT)

OPUS H16



YUPANQUI BURGUNDY PEPPER, GRANDPA RESERVE (MOST RARE & EXOTIC PEPPER)

- Grinder 100g. / 3.5oz. (12pc/CT)
- Refill 250g. / 8.8oz. (12pc/CT)

MAGNUSYANA

🍴 **STEAK**
🍴 **BBQ**
🍴 **RED MEAT**
🍴 **FISH**
🍴 **COCKTAILS**

The black pepper family reserve is a fearless and exotic giant pepper. The Yana (black translated to Quechua) is achieved through a supreme selection in the plantation; we gather the grains when the moon is at its most splendor, following our traditions, selecting only the bunches distinguished by their development.

Ironically, these extra-large grains become extremely delicate once they're harvested. In addition, the process is slower because their size makes it almost impossible to dry artificially.



Peppercorn Sommelier

Intensity grade 8. It has high levels of essential oils, as intense and long-lasting as the Black Imperial. Thrills the most demanding palate

This Yana Reserve has a soft and delicate aroma, extremely pleasant on the nose. It has a mild acidity similar to the taste of tropical fruits. This unique peppercorn has notes of rainforest, leather, and tobacco; after tasting, it has soft notes of citric fruit with hints of malt and roasted barley.

MAGNUSYURAK

- 🍴 SALADS
- 🍴 CHEESE
- 🍴 SOUPS, STEWS
- 🍴 FISH
- 🍴 SEAFOOD
- 🍴 DESSERTS



Our Yurak reserve (Yurak translates to white in Quechua) is elaborated by mixing ancestral traditions with unique methods and techniques that the Yupanqui family has managed to innovate through three decades of constant experimentation. The Yurak is achieved after harvesting the white premium; we wait for eight more days until the bunches are in a unique state of maturation; before they fall to the ground, we pressure wash the selected mother plants with sea breeze and rainwater we collect during rainy nights, and we immediately harvest all suitable bunches. Then, they go through a curing process in these waters in our mashing barrels only to get done during the days of the new moon until the end of the crescent moon.

Sommelier. Intensity 7. Notes of humid tropical forest, mint, almonds, and eucalyptus. It also has reminiscences of old wood, spearmint, and subtle notes of sea breeze. When taken in a handful, its surface has a velvety texture, generating a sensation of maximum freshness that invites you to treat it like a special candy.

MAGNUSWAYLLA

- 🍴 SALADS
- 🍴 CHEESE
- 🍴 PORK
- 🍴 POULTRY
- 🍴 WHITE MEAT
- 🍴 FISH
- 🍴 DESSERTS
- 🍴 COCKTAILS
- 🍴 COFFEE, INFUSIONS
- 🍴 CHOCOLATE

It has a very peculiar character among green peppers; this family reserve is harvested in a specific "tempo" different than our Green Premium, following particular moments of the moon movement.

In this wonder, we have fully developed the inner heart, something unusual among green peppers; that's why each of these grains is powerful and vivacious.

In the Magnus Waylla, we achieved a maximum complexity that ends in a grain fully developed internally, hence its complex personality, potently fruity and herbaceous simultaneously—an achievement of the Yupanqui family.

Peppercorn Sommelier

Intensity grade 5 to 6. Fruity notes evoke certain fruits such as lime, and herbal notes evoke eucalyptus and mint. The combination of its shell and heart at the moment of breaking in the mouth generates sweet sensations but with spicy notes that explode only to stabilize and leave a lastingly fresh and perfumed sensation.

OPUS H16

"A unique peppercorn in the world, extremely rare and scarce, collected in a magical way"

Peppercorn Sommelier:

Intensity 9. A grain of extreme elegance and quality. We find a subtle and soft sweetness with notes of panela, candied fruits, and milk caramel. It also has subtle notes of coffee and baked apples, while traces of pineapple peel appear in a crescendo in the mouth.

Tips: Preferably enjoy it wholly.

Roughly dusted in a Carpaccio fish will blow your mind.

Find its harmony not only in white meat and vegetables but also in spiritual drinks or desserts, compotes, bakeries, and dishes that contain berries.

OPUSh16 must be collected with extreme care and patience to avoid the shell being destroyed in the hands.

They're exclusively harvested in the pouring rain at sunset, always after 16:00 hours. As a result, we only collect a few, specifically the ones about to fall the following dawn, always at the rhythm of Bach & Vivaldi.



PREMIUM

FAMILY OF CREATIONS BASED ON OUR FANS' REQUIREMENTS AND DAILY CULINARY NEEDS WORLDWIDE. CREATED TO HELP TO GIVE A GOURMET TOUCH TO YOUR DAY.



BLACKIMPERIAL



YUPANQUI BLACK PEPPER -BEST BLACK PEPPER FOR COOKING

- Grinder 100g. / 3.5oz. (12pc/CT)
- Refill 500g. / 17.6oz. (8pc/CT)

WHITEPREMIUM



YUPANQUI WHITE PEPPER -BEST FOR MEDITERRANEAN CUISINE

- Grinder 100g. / 3.5oz. (12pc/CT)
- Refill 500g. / 17.6oz. (8pc/CT)

GREENPREMIUM



YUPANQUI GREEN PEPPERCORNS -BEST FOR ITALIAN & FRENCH CUISINE

- Grinder 60g. / 2.1oz. (12pc/CT)
- Refill 115g./4.1oz. (20pc/CT) & 400g./ 14.1oz (8pc/CT).



BLACKIMPERIAL

- 🍴 **SALADS**
- 🍴 **CHEESE**
- 🍴 **SOUPS, STEWS**
- 🍴 **BBQ, GRILL**
- 🍴 **RED MEAT**
- 🍴 **FISH**



YUPANQUI
PEPPER
POIVRE, PIMIENTA, 黒コショウ

It's a unique treasure. We cultivate it faithfully following our ancestral traditions.

Only a few peppers in the world manage to be recognized as the finest. The Yupanqui Pepper annually obtains one of the highest concentrations of piperine and essential oils, an artisan grain of the highest level.

Sommelier: Intensity Grade 8. Intense and long-lasting, it thrills the most demanding palate; it has a delicious aroma, shades of orange, tangelo, cassia, and wood, with a rough texture and strong character. On the palate, it generates an aureole that resembles a lasting sensation of orange peel and mango.

Tips: Extremely versatile, it enhances the flavor of any fresh, fried, aged, or baked preparation and combines with everything. It's lovely if it's used whole in preparations that need a longer cooking time to extract all its intensity, such as broths and stews... The perfect companion for fish rich in omega-3, such as salmon, sardines, tuna, mackerel, anchovies, trout, grouper, hake, etc. Ideal in all sauces or pasta, mature cheeses, and pates.

WHITE PREMIUM

It is collected in a specific state of maturity, unlike the black pepper that is packaged with peel; we carefully remove the skin to our White Peppercorns; we dehydrate and macerate them following completely natural methods without the use of chemicals until it's wholly peeled and the white heart of each grain emerges. Its appearance distinguishes it immediately, ultra-fresh, creamy, and more voluminous.

- 🍴 SALADS
- 🍴 CHEESE
- 🍴 SOUPS, STEWS
- 🍴 WHITE MEAT
- 🍴 POULTRY
- 🍴 FISH, SEAFOOD

Peppercorn Sommelier: Rated Intensity Grade 8. Elegant and well-formed grain that invites to be tasted. The Yupanqui white pepper has a sweet mint perfume and aromas of boreal forests and anise that impacts the moment of tasting. We distinguish notes of shells of tropical fruits, wet earth, and wood, as well as shells of almonds, pecans, and freshly ground walnuts.

Tips & Ideas: All fresh or steamed vegetables and rice are enhanced with Yupanqui Pepper® White Reserve or Premium, either in salads or in cooking, always at the end if it's milled, or at the beginning of the cooking if it's used whole. Use it in any sauce, pasta, or dough in which we seek intensity without "staining" with colors or pieces of the shell of the other peppercorns, mainly for perfect visual presentation.

It can reduce the use of salt as it balances the dish subtly. Typical and indispensable in Béchamel, light sauces, mayonnaise, creamy sauces, and soups. It combines wonderfully with cream, custards, butter, and its derivatives, ideal for seafood, especially shells, mussels, clams, oysters, fish, shrimp, crabs, white meats, and poultry.

GREENPREMIUM



- 🍴 DESSERTS
- 🍴 CHOCOLATE
- 🍴 FISH
- 🍴 COCKTAILS
- 🍴 CHEESE
- 🍴 INFUSIONS
- 🍴 WHITE MEAT
- 🍴 POULTRY
- 🍴 PORK
- 🍴 SALADS

Unique of its kind. Our low-volume artisanal process keeps its beautiful peel almost intact, and the grains are pleasant. These grains have a delicate and soft aroma, always fruity. Thanks to the position of our terroir in the center of the earth, we obtain a unique color with a subtle phosphorescent shade.

Peppercorn Sommelier Intensity grade 5 to 6. Soft notes of tobacco, cloves with fruity aromas, sweet but mildly spicy notes, distinguishable sensations only in very fine peppercorns.

Tips: Both Waylla and the Green Premium are ideal for soft meats like chicken and poultry. They're perfect for French, Thai, and Western Europe cuisine. Indispensable in pates and terrines. Combines perfectly with dishes based on whiskey, tequila, cognac, brandy, sake, and pisco. It can be used with red meat and fish. However, we find that with duck and rabbit, it makes a splendid mix, as well as in charcuterie, and it's perfect for seasoning various mustards. Its obvious use is in the "Green Peppercorn Sauce," Combining the black with the green in any creamy sauce will give intense and smooth touches in balance.

When serving, you can break it up with your fingers and sprinkle generously coarse pieces for primary flavoring and scenting. You can use the whole grain on a grilled fish or any meat you want to have an impact without being too spicy but providing a different and perfumed flavor, making the moment unforgettable.

SPECIALTIES

THESE ARE OUR MOST AUDACIOUS AND DARING CREATIONS. WE CREATED THIS FAMILY TO SATISFY THE ONES WHO ENJOY LEAVING THEIR COMFORT ZONE AND TAKING RISKS, FOR THOSE WHO RATHER STEP AWAY FROM THE CLASSIC AND EXPERIMENT WITH NO LIMITS.



MIGNONETTE#2



FERMENTED WHITE + IMPERIAL - BEST FOR PASTA & ASIAN CUISINE

- Grinder 100g. / 3.5oz. (12pc/CT)
- Refill 230g. / 8.1oz (14pc/CT)

CAMOUFLAGE#3



EXOTIC MIX OF WHITE, GREEN AND BLACK -BEST FOR VEGGIE DISHES

- Grinder 100g. / 3.5oz. (12pc/CT)
- Refill 230g. / 8.1oz (14pc/CT)

RAIMY #4



MIX OF 7 PEPPERS: BURGUNDY, RED, WHITE, YELLOW, ORANGE, GREEN AND BLACK -BEST FOR SALADS, FISH & MORE

- Grinder 100g. / 3.5oz. (12pc/CT)
- Refill 400g. / 14.1oz. (8pc/CT)

SMOKED | AHUMADA



SMOKED BLACK PEPPERCORN -BEST FOR BBQ GRILLING

- Grinder 100g. / 3.5oz. (12pc/CT)
- Refill 500g. / 17.6oz. (8pc/CT)

MIGNONETTE#2



- 🍴 SEAFOOD
- 🍴 FISH
- 🍴 RED MEAT
- 🍴 PORK
- 🍴 SALADS
- 🍴 CHEESE
- 🍴 SOUPS, STEWS

Mignonette, a blend of French origin that combines with great harmony two Yupanqui Peppercorns: An only winter harvest of the Black Imperial + an extra aged and toasted White premium.

Green asparagus in a fillet decorated with the
Yupanqui Mignonette#2

CAMOUFLAGE#3



- 🍴 FISH
- 🍴 RED MEAT
- 🍴 PORK
- 🍴 CHEESE
- 🍴 SOUPS, STEWS
- 🍴 BBQ, GRILL
- 🍴 WHITE MEAT
- 🍴 POULTRY

An exotic blend of three unripe Yupanqui Peppers: +young BLACK + young WHITE + young GREEN.

It will provide intense mixed notes of great culinary versatility to awaken new sensations. Ideal to consume WHOLE.

Foie grass appetizer with candied onion and
Yupanqui Pepper Camouflage#3

RAIMY #4



🍴 SEAFOOD, FISH
🍴 RED MEAT
🍴 PORK
🍴 SALADS
🍴 CHEESE
🍴 SOUPS, STEWS
🍴 BBQ, GRILL
🍴 WHITE MEAT
🍴 POULTRY

It's a special melange, perfectly balanced from our harvest of 7 Premium peppercorns +burgundy +red +white +yellow +orange +green +black.

A combination created to stimulate the senses, mainly sight, taste and smell. Each color goes through a different process in our orchards.

We take exactly proportionate parts of each one to form this blend sui generis

Tips: This colorful mix will create a spectacularly positive visual effect in any dish; this blend is so versatile that it is only a matter of imagination, for example, in grilled vegetables, fish, and white meat poultry.

In cooking always recommended at the moment of culmination of the dish to obtain maximum pungency.

When serving, always add the whole grain; the visual impact it brings to the dish immediately generates the diner's curiosity.

Sommelier: We rate its intensity 7. It generates varied and intense aromas and flavors; each color is unique, but in this blend, quite complex notes go from watermelon and fruit peel to nuts and forest.

Grilled salmon steak on mixed colorful vegetables, lemons, herbs and Yupanqui Raimy#4

SMOKED | AHUMADA

- 🍷 SEAFOOD
- 🍷 FISH
- 🍷 RED MEAT
- 🍷 PORK
- 🍷 CHEESE
- 🍷 BBQ, GRILL
- 🍷 POULTRY

YUPANQUI
P E P P E R
POIVRE, PIMIENTA, 黒コショウ

It's a spectacular pepper for great cooks, full of exotic wood, tobacco, oak, and leather aroma. Flavors and perfumes are deeply harmonious and perfect for marinated or dressed meat.

It can reduce salt intake as a healthy choice due to its potent taste and aroma.

CAVIARS

WE WANTED TO FIND A WAY TO CAPTURE OUR DAYS ON THE PLANTATION AND TRANSFER THEM IN SOME MAGICAL WAY TO OUR AUDIENCE. HOW TO DO IT? A PRESERVE WAS THE MOST POWERFUL, FRESH, AND INNOCUOUS WAY TO DO IT.

THIS FAMILY MANAGES TO STOP TIME FOR A MOMENT AND TRANSFER THE EXOTIC PERSONALITY OF THE RAIN FOREST TO ANY CULINARY ADVENTURER OR MIXOLOGIST.



PAOLITA YUPANQUI



**VEGETABLE
CAVIAR OF
RED
YUPANQUI
PEPPER
RESERVE
(IN BRINE)**

- Glass jar
115g. /
4oz.



**VEGETABLE
CAVIAR OF
GREEN
YUPANQUI
PEPPER
RESERVE
(IN BRINE)**

- Glass jar
115g. / 4oz.



YUPANQUI RED CAVIAR



Sommelier: Intensity 5 to 6.

We find the exciting and harmonious pungency of piper nigrum and the sweetness of tropical fruits; they're exotic grains loaded with much complexity, with juicy notes to sodium, classic sea taste combined with subtle notes of d'agen plum peel, Arabic coffee, crimson raisins, and red pepper skin.

Tips: Yupanqui caviars represent the freshness of the rainforest felt at its finest. On the same day of harvest, we put them in conservation. Thus, when integrated into any culinary preparation, it will be impregnated with all that exotic freshness of the tropics, a spicy, salty, and humid touch.

We recommend using it in three different ways, directly when you want to add a fresh and exotic touch to salads, rice, pates, terrines, mixed fruits, yogurts, etc. Also, it was only browned in good olive oil and added to snacks, cheeses, cured meats, etc. Or add it at the beginning of cooking, such as soups, stews, or pasta sauces, or mixed with any frying; in other words, add it while cooking typical bases such as garlic, onions, or similar culinary bases.

YUPANQUI GREEN CAVIAR



Only at sunrise, with the sea mist completely flooding the plantation, unusual cold mornings, is it when the grandparents decide to harvest the freshest and brightest grains of the Green Yupanqui Pepper, and we manage to put them in this preserve that afternoon so that they keep all their freshness, finesse and great personality intact.

Sommelier: We rate its intensity from 4 to 5.

It has a mix of fascinating notes for a preserve, such as ancient and humid tropical wood, wood-roasted coconut milk, fresh seaweed, and banana vinegar. A spicy, complex, and intriguing touch at the same time.

Tips: Yupanqui Green and Red caviars are unique in the world; they represent the freshness of the rain forest. Adding to any culinary preparation will make it soak up all that exotic freshness of the tropics, a spicy touch, a salty touch, a wet touch.

We recommend using it in three different ways, directly when you want to add a fresh and exotic touch to salads, rice, pates, terrines, mixed fruits, yogurts, etc. Also, it was only browned in good olive oil and added to snacks, cheeses, cured meats, etc. Or add it at the beginning of cooking, such as soups, stews, or pasta sauces, or mixed with any frying; in other words, add it while cooking typical bases such as garlic, onions, or similar culinary bases.



SENSORY PROFILE

- *Panela* • *Orange* • *Vanilla* • *Forest* • *Anise* • *Sea*
- *Coffee* • *Plums* • *Chocolate* • *Malt* • *Wood* • *Eucalyptus*

OPUS H16



BLACKIMPERIAL



MAGNUSYANA



WHITEPREMIUM



SMOKED | AHUMADA



MIGNONETTE#2



- *Eucalyptus* • *Nuts* • *Anise* • *Lime* • *Mint* • *Clove*
- *Sea Food* • *Forest* • *Coffee* • *Eucalyptus* • *Lime*

MAGNUSYURAK



CAMOUFLAGE#3



MAGNUSWAYLLA



GREENPREMIUM



RAIMY #4



TIPS

	Salads	Cheese	Soups-Stews	BBQ, Grill	Red Meat	Pork	Poultry, W. Meat	Fish	Seafood	Desserts	Cocktails	Coffee, Infusions	Chocolate.
BLACKIMPERIAL	X	X	X	X	X				X			X	X
WHITEPREMIUM	X	X	X					X	X	X			
MAGNUSYANA	X	X	X		X	X			X			X	
MAGNUSWAYLLA	X	X				X	X	X		X	X	X	X
MAGNUSYURAK	X	X	X						X	X	X		
OPUS H16	X	X		X			X	X	X	X	X	X	X
GREENPREMIUM	X	X				X	X	X		X	X	X	X
CAMOUFLAGE#3		X	X	X	X	X	X	X					
MIGNONETTE#2	X	X	X		X	X		X	X				
RAIMY #4	X	X	X	X	X	X	X	X	X				
SMOKED AHUMADA		X		X	X	X	X		X	X	X		X

REVIEWS



OUR PURPOSE

"Help you create magical and unforgettable culinary moments."



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