

Title:	A process for preparation of white pepper from black pepper
Abstract:	<p>The present invention relates to a process for preparation of white pepper from black pepper. White pepper is preferred to black pepper in some western countries. It is used as table pepper and also for cream soups, white pickles and sea food salad, casseroles of chicken, egg, fish etc., It is used in products like mayonnaise where the black specks from the skin of black pepper is not desired. Traditionally white pepper is made by retting method. The fully ripened green pepper is filled into gunny bags and soaked in running water for 8-10 days for the softening of the outer skin. After softening of the berries, the skin is separated by trampling followed by washing and sun drying. In the improved method, skin of the mature pepper is removed by cooking the berries in boiling water for a known time followed by; passing the berries through a fruit pulper using a suitable sieve. The advantages of the present invention are avoiding thermal treatment of berries such as boiling in water or exposure to steam which helps in improving the color of the finished product namely white pepper also, an enzyme mixture consisting of a multienzyme preparation containing cellulase, hemicellulase, pectinase, arabinase, b-glucanase and xylanase having an activity of 7500 pectinase units supplemented with a protease preparation which</p>

	helps in faster softening of the berries.
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