

Development of a white pepper manufacturing process line

Pepper (*Piper nigrum* L.) is a viny oerenniak plant producing berry-like and aromatic pungent fruits which belongs to family Piperaceae. The products developed from pepper broadly fall in to four groups; black pepper, white pepper, green pepper and pepper oil. White pepper is dried seeds after removing the pericarp of the berries which is supposed to be the best of all peppers. At present, the white pepper processing is practiced by using various traditional and modern methods. Although the white pepper production is becoming popular in spice industry in Sri Lanka, unavailability of proper machinery is the major problem to increase to production of high quality white pepper. This experiment was conducted over a period of six months to develop a white pepper manufacturing process line by using two different machines namely, pulping machine and pulse de-hulling machine for the decortications of pepper berries as treatment one and two. It was revealed that the best manufacturing process line is decortications of pepper berries using a pulping machine after hot water blanching for 48 minute.