

Title:	An improved process for making white pepper from fresh green pepper (<i>Piper nigrum</i> L.)
Abstract :	The process provides a process for preparation of white pepper used in the production of mayonnaise and salad dressings involving the step of enzyme treatment for efficient removal of black coating. A mixture of cell wall degrading enzymes consisting of constituent enzymes namely, cellulase, hemicellulase, amylase, pectinase, arabinase, β -glucanase and xylanase is used for this purpose. The material to enzyme ratio, pH, temperature, and time are optimized to get the best results. The enzyme treated berries are passed through a pulper or worked up manually under a flow of water to remove the skin and obtain the de-skinned berries. The berries are kept immersed in an acidic aqueous solution which helps to improve the colour of the white pepper.