Trivalli

Brazilian Ingredients, Global Trade

Brazilian Ginger & Spices

direct from origin

PRODUCT GUIDE 2026

Fresh ginger · Black pepper
Cloves on request



WorldFood Istanbul 2026

Brazil Pavilion

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Fresh Ginger

Zingiber officinale · HS 0910.11 · Origin: Southeast Brazil

Cured, washed and graded ginger rhizome for wholesale, retail and processing buyers: firm, dry, light-brown skin, pale-yellow flesh, and marked pungency and aroma. A living fresh product shipped chilled, neither dried ginger nor a spice. The mature cured crop runs from mid-June to December and suits sea freight; early-season young ginger, from January to May, travels by air and is quoted separately.



Type	Brazilian Giant
Quality	Export quality. Clean, firm, dry, cured skin; free from mould, sprouting and excess soil
Sizes	150 g+ per piece. Uniform within each carton
Packing	Carton of 13.6 kg net (30 lb), new, clean, food-grade. 14 kg net on request
Palletisation	60 to 70 cartons per pallet, on 1.00 × 1.20 m heat-treated pallets marked ISPM 15
Container loading	22 to 24 pallets, 1,440 to 1,560 cartons, about 19.6 to 21.2 t net per 40' reefer container
Supply window	Mature cured ginger from mid-June to December. Young ginger from January to May, by air
Plant health	Supplied from production sites and packing houses that meet the import requirements of the destination country, with official inspection before loading
Documents	Phytosanitary certificate (MAPA, ISPM 12) · certificate of origin · certificates of the assigned unit · analyses per shipment

Black Pepper

Piper nigrum · HS 0904.11 · Origin: Espírito Santo, Bahia and Pará

Whole, sun-dried black pepper from Brazil, one of the world's leading pepper origins. Bold, aromatic berries with a clean, sharp pungency, for grinders, spice packers and the food industry. Two producing regions with different harvest calendars allow supply throughout the year.

Product	Black pepper, whole, sun-dried, machine-cleaned
Grades	500 g/l, 550 g/l and 570 g/l (ASTA quality). Other specifications on request
Moisture	12.5% to 13% maximum, by grade
Quality	Light berries, extraneous matter and mould within the limits of the agreed grade (ASTA or FAQ)
Treatment	Steam sterilisation on request
Packing	50 kg new polypropylene bags. 25 kg bags on request
Supply window	Year-round. New crop from Espírito Santo and Bahia in the first half of the year, and from Pará in the second half
Analyses	Moisture, density, Salmonella, aflatoxins, ochratoxin A and pesticide residues to the limits of the destination, per shipment
Documents	Phytosanitary certificate (MAPA, ISPM 12) · certificate of origin · analysis certificates

Also available on request: whole cloves (*Syzygium aromaticum*, HS 0907.10) from Bahia.

How we quote

- Prices are quoted firm against a defined enquiry: product, grade, packing, volume, destination and shipment window.
- Each offer states its Incoterm (FOB, CFR or CIF) and validity, and comes with the certificates of the assigned supplier.