



Comments or questions can be directed to:

Bronzewing Farm

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**IMPORTANT INFORMATION ABOUT
YOUR **DEVIL** PEPPERBERRIES:**

1. These **pepperberries are freeze-dried** and (the 15* and 30* and 150 g packs) contain small sachets of both a moisture absorber and an oxygen absorber to maintain optimal shelf-life. Do not eat and do not allow children to play with the sachets. Keep the sachets in the pack until you use all the peppers and dispose of the sachets in the empty Tasmanian DEVIL® pepperberry pack.
2. Once opened, your peppers can absorb some moisture from humid air relatively quickly (a few hours) resulting in slightly softer berries rather than the crisp berries in the pack prior to opening. These softer berries are still of excellent quality and good shelf-life, however, we recommend only taking from the pack the required quantity of berries for your immediate use, and then resealing the zip-lock pack after removing as much air as possible.
3. You can use your freeze-dried berries:
 - a. Crushed and sprinkled over/into your dishes prior to eating or during your cooking.
 - b. Rehydrated (in water or vinegar, lemon juice, etc) and used as a garnish, a peppery salad berry or included in your cooking.
 - c. Crushed Tasmanian DEVIL® pepperberries will impart a beautiful red colour when added to water, vinegar, etc, or when sautéing onions and other light coloured foods.
 - d. In any creative way...

*15 and 30 g packs do not contain the oxygen absorber