



BLACK PEPPER (*Piper nigrum*)

Tanzania Factsheet & Investment Brief

Production & Overview

Black pepper is a widely used spice in Tanzania and elsewhere in the world. In Tanzania, black pepper is mainly grown in the humid, tropical regions of Morogoro and Tanga, where the climate and soil conditions are suitable for spice cultivation. Black pepper from Tanzania is appreciated for its culinary flavor and aroma, and it is sold both domestically and in export markets.


The data shows a **strong upward trend** in black pepper production, with output increasing by approximately **52% from 2021 to 2024**. This demonstrates the growing potential of the black pepper sector in Tanzania.

PRODUCTION TREND (Metric Tons)

| | |
|------|-------------|
| 2021 | 4,942.10 MT |
| 2022 | 4,133.70 MT |
| 2023 | 5,955.40 MT |
| 2024 | 7,531.11 MT |

Source: Ministry of Agriculture, Tanzania (2024)

KEY FACTS

 **Mainland Growth:** Morogoro and Tanga are driving a rapid development in clove farming.



Harvest Season

harvesting season in Tanzania spans from August to January, with peak production in November.



Varieties

Ismailia, Baba Kubwa, Babu ndogo, and Babu kati.



Investment Opportunities

Tanzania's black pepper sector presents multiple attractive investment opportunities across the value chain:

Why Tanzania? (Institutional Assurance)

Bankable Trade & Regulatory Security
Sourcing cloves through COPRA ensures that international buyers participate in a structured market designed to eliminate risk.

The COPRA Regulatory Shield:

Certified Storage: Cloves are managed through the **Warehouse Receipt System (WRS)**, ensuring quantities are verified and quality is

Traceable Transactions: Every bag of cloves is tracked via digital trading systems, providing end-to-end transparency from the farm to the port of export.

Market Compliance: Only licensed exporters and operators are permitted to trade, ensuring professional contract discipline.

Quality Verification: Rigorous inspection and grading processes ensure that every shipment meets international safety and quality

1. Commercial Cultivation & Expansion

Black pepper grows well in mainland regions such as Tanga and Morogoro, where the tropical climate and fertile soils are suitable for production. There is potential to expand both smallholder and large-scale pepper farms to increase output for local and international markets.

2. Quality Improvement & Value Addition

Many Tanzanian black pepper producers currently sell raw or minimally processed spices. Investors can establish processing facilities for grading, drying, packaging, and value-added products which command higher prices in premium markets.

3. Organic & Sustainable Certification

Demand for organic and sustainably produced pepper is growing globally. Supporting certification and traceability systems can help Tanzanian pepper access high-value export markets particularly in Europe, North America, and Asia — where such certifications often lead to premium pricing.

4. Export Market Growth

Black pepper is part of Tanzania's core spice export portfolio, and efforts to improve phytosanitary standards and market access could significantly increase export volumes and revenues.

5. Price Volatility as Opportunity

Recent fluctuations in black pepper prices in regions like Muheza and Morogoro indicate market sensitivity to production changes. By investing in resilient farming practices and supply infrastructure, investors can help stabilize supply and benefit from higher returns during supply shortages.



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