

Black Pepper vs White Pepper (vsdiff.com)

Attribute	Black pepper	White pepper
Primary processing	<i>Harvested unripe, sun-dried</i>	<i>Harvested ripe, pericarp removed (retting/soaking)</i>
Typical aroma	Pungent, complex, citrusy, resinous	Earthy, fermented, restrained volatile top notes
Common culinary uses	General-purpose, finishing spice	Light sauces, white stocks, some Asian cuisines
Major producing regions (modern)	India, Vietnam, Indonesia	Indonesia (Lampung), Vietnam, Malaysia
Storage & shelf life	Whole: up to ~2-3 years; ground: ~3-6 months	Similar to black pepper; whole holds longer

Source: <https://vsdiff.com/black-pepper-vs-white-pepper/>