

## **SPECIFICATION SHEET**

VERSION 6,00	VERSION DATE 19/09/22	PRINT DATE	05/05/24	
PRODUCT	BLACK PEPPER OIL			
APPLICATIONS	Industrial raw material not intended for direct use.			
IUPAC NAME	BLACK PEPPER OIL			
PLANT OF ORIGIN	Piper nigrum L.			
PART OF THE PLANT	FRUITS			
SYNONYMS				
CAS	84929-41-9			
CAS 2	8006-82-4			
EINECS	284-524-7			
FEMA	2845			
TARIFF NUMBER	3301294900			
FOOD GRADE CERTIFIC				
REACH REGISTRATION	<b>NO.</b> 01-2120740133-68			

## SPECIFICATIONS

ASPECT AT 20°C	CLEAR MOBILE LIQUID		
COLOUR	COLORLESS TO PALE YELLOW-GREEN		
ODOUR	SPICY, WARM, WOODY		
TASTE			
DENSITY AT 20°C (g / ml)	0,870	- 0,890	
DENSITY 25/25		-	
<b>REFRACTIVE INDEX nD20</b>	1,4750	- 1,4850	
<b>REFRACTIVE INDEX nD25</b>		-	
<b>OPTICAL ROTATION (°)</b>	-20,00	/ 4,00	
BOILING POINT (°C)	> 170		
MELTING POINT (°C)	-		
FLASH POINT (°C)	46,00		
ASSAY (% GC)	-		
ACID VALUE (mg KOH/g)	-		
SOLUBILITY	INSOLUBLE IN WATER		
VAPOUR PRESSURE	NOT DETERMINED		
OTHER SOLUBILITIES	LITIES SOLUBLE IN ETHANOL		

## OTHER TECHNICAL DATA

## **STABILITY AND STORAGE**

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 24 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

WE BELIEVE THE ABOVE INFORMATION TO BE CORRECT BUT WE DO NOT PRESENT IT AS ALL INCLUSIVE AND AS SUCH SHOULD BE USED AS A GUIDE. IT IS THE SOLE RESPONSIBILITY OF THE RECEIVER OF OUR PRODUCT TO COMPLY WITH EXISTING REGULATIONS AND INSTRUCTIONS.

THIS PRODUCT HAS NOT BEEN FILTERED DUE TO TECHNICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.