SPECIFICATION SHEET

VERSION	3,00	**VERSION DATE**	19/09/22	**PRINT DATE**	29/03/24

PRODUCT	BLACK PEPPER OLEORESIN
APPLICATIONS	Industrial raw material not intended for direct use.
IUPAC NAME	BLACK PEPPER OLEORESIN
PLANT OF ORIGIN	Piper nigrum L
PART OF THE PLANT	UNRIPE FRUITS
SYNONYMS	BLACK PEPPER OLEORESIN
CAS	84929-41-9
CAS 2	8006-82-4
EINECS	284-524-7
FEMA	2846
TARIFF NUMBER	3301903000
KOSHER CERTIFICATE	AVAILABLE ON REQUEST
FOOD GRADE CERTIFICATE	AVAILABLE ON REQUEST
REACH REGISTRATION NO.	On request. REACH and non-REACH material available for this product.

SPECIFICATIONS

ASPECT AT 20ºC	VISCOUS DISPERSION/SOLID
COLOUR	OLIVE GREEN TO DARK GREEN
ODOUR	WARM, SPICY, TERPINACEOUS
TASTE	BITTER, PUNGENT
DENSITY AT 20ºC (g / ml)	-
DENSITY 25/25	-
REFRACTIVE INDEX nD20	-
REFRACTIVE INDEX nD25	-
OPTICAL ROTATION (º)	/
BOILING POINT (ºC)	-
MELTING POINT (ºC)	
FLASH POINT (ºC)	80,00
ASSAY (% GC)	PIPERINE > 40% / VOLATILE CONTENT: 20 ml/100 g
ACID VALUE (mg KOH/g)	-
SOLUBILITY	INSOLUBLE IN WATER
VAPOUR PRESSURE	NOT DETERMINED
OTHER SOLUBILITIES	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.

HEAT ABOUT 40-45ºC AND STIRR TO HOMOGENIZE AND DISPERSE THE SOLID 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.