

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 19/09/22 **PRINT DATE** 15/01/25

PRODUCT BLACK PEPPER OIL TOP-LESS

APPLICATIONS Industrial raw material not intended for direct use.

IUPAC NAMEBLACK PEPPER OILPLANT OF ORIGINPiper nigrum L.PART OF THE PLANTFRUITS

SYNONYMS

CAS 84929-41-9
CAS 2 8006-82-4
EINECS 284-524-7

FEMA 2845

TARIFF NUMBER 3301294900

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST

REACH REGISTRATION NO. Exempt from registration (imported/manufactured < 1 ton/year)

SPECIFICATIONS

ASPECT AT 20°C

COLOUR

ODOUR

SPICY, WARM, PEPPER

TASTE

BITTER, PUNGENT

DENSITY AT 20°C (g / ml)

DENSITY 25/25

REFRACTIVE INDEX nD20

CLEAR MOBILE LIQUID

YELLOW-PALE GREEN

O,875 - 0,895

- 0,895

- 1,4800 - 1,5000

REFRACTIVE INDEX nD25
OPTICAL ROTATION (°)
BOILING POINT (°C) > 170
MELTING POINT (°C) -

 MELTING POINT (°C)

 FLASH POINT (°C)
 46,00

 ASSAY (% GC)

SOLUBILITY INSOLUBLE IN WATER VAPOUR PRESSURE NOT DETERMINED OTHER SOLUBILITIES SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA

ACID VALUE (mg KOH/g)

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.