

SPECIFICATION SHEET

VERSION 2,00	VERSION DATE 19/09/22	PRINT DATE	20/05/24
PRODUCT APPLICATIONS IUPAC NAME PLANT OF ORIGIN PART OF THE PLANT SYNONYMS	BLACK PEPPER OLEORESIN SYNTHITE Industrial raw material not intended for direct use. BLACK PEPPER OLEORESIN Piper Nigrum L. (Family: Piperaceae) BERRIES		
CAS CAS 2 EINECS	84929-41-9 8006-82-4 284-524-7		
FEMA TARIFF NUMBER KOSHER CERTIFICATE FOOD GRADE CERTIFICA REACH REGISTRATION		for this product.	

SPECIFICATIONS

ASPECT AT 20°C	VISCOUS DISPERSION/SOLID	
COLOUR	OPAQUE OLIVE GREEN	
ODOUR	WARM, SPICY, TERPINACEOUS	
TASTE		
DENSITY AT 20°C (g / ml)	-	
DENSITY 25/25	-	
REFRACTIVE INDEX nD20		
REFRACTIVE INDEX nD25	-	
OPTICAL ROTATION (°)	1	
BOILING POINT (°C)	-	
MELTING POINT (°C)		
FLASH POINT (°C)	80,00	
ASSAY (% GC)	PIPERINE: 40-41% / VOLATILE CONTENT: 20-24 ml/100g	
ACID VALUE (mg KOH/g)		
SOLUBILITY	INSOLUBLE IN WATER	
VAPOUR PRESSURE	NOT DETERMINED	
OTHER SOLUBILITIES	SOLUBLE IN ETHANOL	
	EXTRACTION MEDIUM, ETHYL ACETATE HEYANE DECIDUAL COLVENT, 20 ppm	

OTHER TECHNICAL DATA

EXTRACTION MEDIUM: ETHYL ACETATE-HEXANE. RESIDUAL SOLVENT: 30 ppm MAX. VOLATILE OIL: 20-24 mL/100g, PG: 2-3%

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 40-45°C 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.