

## **SPECIFICATION SHEET**

**VERSION** 1,00 **VERSION DATE** 19/09/22 **PRINT DATE** 11/05/24

PRODUCT BLACK PEPPER OIL TOP-LESS

**APPLICATIONS** Industrial raw material not intended for direct use.

IUPAC NAME
PLANT OF ORIGIN
PART OF THE PLANT
PRUITS
BLACK PEPPER OIL
Piper nigrum L.
FRUITS

**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

TASTE

DENSITY AT 20°C (g / ml)

CLEAR MOBILE LIQUID

YELLOW-PALE GREEN

SPICY, WARM, PEPPER

BITTER, PUNGENT

0,875 - 0,895

DENSITY 25/25

**REFRACTIVE INDEX nD20** 1,4800 - 1,5000

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

FLASH POINT (°C) 46,00
ASSAY (% GC) ACID VALUE (mg KOH/g) -

SOLUBILITYINSOLUBLE IN WATERVAPOUR PRESSURENOT DETERMINEDOTHER SOLUBILITIESSOLUBLE 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.