

SPECIFICATION SHEET

VERSION 3,00 **VERSION DATE** 07/12/22 **PRINT DATE** 17/05/24

PRODUCT WHITE PEPPER OLEORESIN SYNTHITE
APPLICATIONS Industrial raw material not intended for direct use.
IUPAC NAME WHITE PEPPER OLEORESIN
PLANT OF ORIGIN Piper nigrum L. (Family: Piperaceae)
PART OF THE PLANT BERRIES
SYNONYMS

CAS 84929-41-9
CAS 2 -
EINECS 284-524-7
EINECS 2 -
FEMA 2852
TARIFF NUMBER 3301903000

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. Exempt from registration (according to article 2.5 of REACH)

SPECIFICATIONS

ASPECT AT 20°C VISCOUS DISPERSION/SOLID
COLOUR LIGHT YELLOW TO CREAM
ODOUR WARM, SPICY, TERPINACEOUS
TASTE
DENSITY AT 20°C (g / ml) -
DENSITY 25/25 -
REFRACTIVE INDEX nD20 -
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) /
BOILING POINT (°C) -
MELTING POINT (°C)
FLASH POINT (°C) 77,00
ASSAY (% GC) PIPERINE: 40% MIN.
ACID VALUE (mg KOH/g)
SOLUBILITY INSOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA RESIDUAL SOLVENT: 20ppm - VOLATILE OIL: 20-21mL PER 100g - ADDITIVES: 2-10% PROPYLENE GLYCOL (E1520)

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.