

SPECIFICATION SHEET

VERSION 3,00 **VERSION DATE** 07/12/22 **PRINT DATE** 21/12/24

PRODUCT WHITE PEPPER OLEORESIN

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)

SOLUBILITYINSOLUBLE IN WATERVAPOUR PRESSURENOT DETERMINEDOTHER SOLUBILITIESSOLUBLE 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.