

SPECIFICATION SHEET

VERSION 3,00	VERSION DATE 07/12/22	PRINT DATE	13/05/24
PRODUCT APPLICATIONS IUPAC NAME PLANT OF ORIGIN PART OF THE PLANT SYNONYMS	WHITE PEPPER OLEORESIN SYNTHITE Industrial raw material not intended for direct use. WHITE PEPPER OLEORESIN Piper nigrum L. (Family: Piperaceae) BERRIES		
CAS CAS 2 EINECS EINECS 2 FEMA TARIFF NUMBER	84929-41-9 - 284-524-7 - 2852 3301903000		
FOOD GRADE CERTIFIC		ACH)	

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:

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.