

SPECIFICATION SHEET

VERSION 6,00 **VERSION DATE** 19/04/16 **PRINT DATE** 27/06/22

PRODUCT BLACK PEPPER OIL
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME BLACK PEPPER OIL
PLANT OF ORIGIN Piper nigrum L.
PART OF THE PLANT 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. 01-2120740133-68

SPECIFICATIONS

ASPECT AT 20°C CLEAR MOBILE LIQUID
COLOUR COLORLESS TO PALE YELLOW-GREEN
ODOUR SPICY, WARM, WOODY
TASTE
DENSITY AT 20°C (g / ml) 0,870 - 0,890
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,4750 - 1,4850
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) -20,00 / 4,00
BOILING POINT (°C) > 170
MELTING POINT (°C) -
FLASH POINT (°C) 46,00
ASSAY (% GC) -
ACID VALUE (mg KOH/g) -
SOLUBILITY INSOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE 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 TECHNOLOGICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.