

## **SPECIFICATION SHEET**

VERSION 1,00	VERSION DATE 19/09/22	PRINT DATE	29/04/24
PRODUCT	BLACK PEPPER OIL TOP-LESS		
APPLICATIONS	Industrial raw material not intended for direct use.		
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 CERTIFIC		ton/vear)	
REACT REGISTRATION			

## SPECIFICATIONS

ASPECT AT 20°C	CLEAR MOBILE LIQUID	
COLOUR	YELLOW-PALE GREEN	
ODOUR	SPICY, WARM, PEPPER	
TASTE	BITTER, PUNGENT	
DENSITY AT 20°C (g / ml)	0,875 - 0,895	
DENSITY 25/25	-	
<b>REFRACTIVE INDEX nD20</b>	1,4800 - 1,5000	
REFRACTIVE INDEX nD25	-	
OPTICAL ROTATION (°)	1	
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 TECHNICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.