

TECHNICAL DATA SHEET

Product : **Black Pepper Oleoresin 40/20**

Product Code : **PL18140**

CAS NO : **84929-41-9**

FEMA NO: 2846

Description

Black pepper oleoresin is obtained by solvent extraction of the dry unripe berries of *Piper nigrum* L. (family: *Piperaceae*) of Indian, Indonesian and Sri Lankan origin.

Organoleptic characteristic:

Olive green coloured viscous liquid, with characteristic aroma and pungency of black pepper.

Analytical Quality		
Parameters	Specifications	Test Method
Piperine content	38% to 42%	PL/QC/107 (ref:ASTA)
Volatile oil content (v/w)	19% to 21%	PL/QC/108 (ref:ASTA)
Residual solvent	Below 20ppm	PL/QC/109 (ref:FCC)

Certificate: Halal & Kosher.

Additives:

Propylene Glycol (E1520)

GMO Status:

The product does not contain any Genetically Modified Organisms (Non-GMO).

Flavoring status according to US (21 CFR 101-22) and EC(1334/2008) : Natural Flavouring Preparation

Packing:

Aluminium Bottles (1,2,5 Kg), HM/HDPE Pails (20 Kg), Steel drums (200kgs, open top)

Storage:

Store preferably in full tightly closed container in a cool, dry place protected from light.

Shelf Life:

18 months under the specified storage conditions.

Issue Date: 25/07/2019

Information provided in this document is updated and latest as on the date of issue