

PRODUCT NAME **BLACK PEPPER OLEORESIN**
PRODUCT CODE **EC 0020**

SPECIFICATIONS

DESCRIPTION

Integration of Oleoresin Black Pepper in a suitable emulsifier. Soluble in oil and partially soluble in alcohol.

ORGANOLEPTIC CHARACTERISTICS

APPEARANCE	Slightly viscous liquid.
COLOR	Light green to dark green.
ODOR AND TASTE	Characteristic to pepper.

PHYSICO CHEMICAL CHARACTERISTICS

DENSITY 20°C (g/mL)	Minimum 0.900
VOLATILE OIL	Minimum 7.00 %

APLICATIONS

Flavoring agent. It is widely used in seasoning, sauces, meat products, consomme, dehydrated soups, canned goods, etc. The dosage varies depending on product type and intensity of flavor desired in the final product. Non-direct product for consumption. (NRTE). Food additives do not provide any nutritional value.

CONCENTRATION

50 kg of Black Pepper Oleoresin EC 0020 equals about 1000 kg of natural product.

STORAGE

Storage in original bottle; in fresh, clean, dry place, free from strange odours and well protected from direct light and away from heat. The containers should be perfectly closed.

PACKAGE

1L aluminum container. Each package will have to contain identification of the product, lot number, net weight, date of production and expiration date.

SHELF LIFE

Shelf life is two years if keep as indicated.

ALLERGENS

This product is allergen free.

RESEARCH AND DEVELOPMENT DEPARTMENT
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