

BLACK PEPPER ESSENTIAL OIL

PRODUCT NAME PRODUCT CODE

EC 0021

SPECIFICATIONS

DESCRIPTION

The essential oil is obtained by steam distillation of the green, immature fruits of the Piper nigrum plant (Fam. Piperaceae). It is soluble in most oil mixtures, mineral oil and propylene glycol. Partially soluble in glycerin.

ORGANOLEPTIC CHARACTERISTICS

APPEARANCE	Crystalline oily liquid.	
COLOR	Colorless to slightly greenish	
ODOR AND TASTE	Characteristic to pepper.	

PHYSICO CHEMICAL CHARACTERISTICS

DENSITY 25°C (g/mL)	0.864 - 0.884
REFRACTIVE INDEX 20°C	1.479 – 1.488

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.

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.

REFERENCES: FCC XII 149 -150

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