



## Technical Data Sheet

Product Name:	<b>Black Pepper Essential Oil</b>	Extraction Method:	<b>Steam Distilled Essential Oil</b>
Botanical Name:	<i>Piper nigrum</i>	Quality:	<b>100% Pure and Natural</b>
Used Part:	<b>Dried Peppercorn Fruit</b>	INCI Name:	<b>Piper Nigrum (Black Pepper) Seed Oil</b>
CAS No.:	<b>8006-82-4; 84929-41-9</b>		

IDENTIFICATION		SPECIFICATION	STANDARDS
<b>Physical</b>	Appearance	Colorless to pale yellow green colored liquid	-
	Odour	Dry-woody, warm, spicy aroma with subtle floral and fruit notes, reminiscent of ground black pepper	-
	Refractive Index	1.455 - 1.495   20°C	-
	Specific Gravity (g/mL)	0.850 - 0.890   20°C	-
	Optical Rotation (°)	-20° to +4°	-
	Solubility	Soluble in alcohols and fixed oils; Insoluble in water	-
<b>Chemical</b>	Lead (Pb)	< 10 ppm	-
	Arsenic (As)	< 2 ppm	-
	Mercury (Hg)	< 1 ppm	-
<b>Microbial</b>	Aerobic Mesophilic Bacterial Count	< 100 cfu/g	ISO 21149
	Yeast & Mould	< 10 cfu/g	ISO 16212
	Candida albicans	Negative	ISO 18416
	Escherichia coli	Negative	ISO 21150
	P. aeruginosa	Negative	ISO 22717
	S. aureus	Negative	ISO 22718

<b>Else</b>	Storage Condition	Keep in a tightly closed container in a cool and dry place, protected from sunlight.
	Shelf Life	When stored for more than 24 months, quality should be checked before use.

