



TECHNICAL DATA SHEET

Product : Black Pepper Oleoresin 36/18

Product Code : PL18108

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 product, with characteristic aroma and pungency of black pepper.

<i>Analytical Quality</i>		
<i>Parameters</i>	<i>Specifications</i>	<i>Test Method</i>
Piperine content	34% to 38%	PL/QC/107 (ref:ASTA)
Volatile oil content (v/w)	17%to19%	PL/QC/108 (ref:ASTA)
Residual solvent	Below 20ppm	PL/QC/109 (ref:FCC)

Kosher :Certified by Star-K (USA).

Additives:

Propylene glycol (E1520), Mono- and diglycerides of fatty acids(E471)

GMO Status:

The product is free from Genetically Modified Organisms.

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

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