



OZONE NATURALS

Doc No: ON/FG/ SPEC /M/002A

Effective From: 01/01/2021

PRODUCT NAME:- BLACK PEPPER OIL

BOTANICAL NAME	<i>PIPER NIGRUM</i>
PLANT OF ORIGIN	INDIA
PART OF THE PLANT USED	PIPER NIGRUM DRIED BERRIES
CAS	84929-41-9, 8006-82-4
EINECS	284-524-7
FEMA	2845
EXTRACTION METHOD	Super critical fluid extraction by liquid CO ₂

PHYSICAL PROPERTIES

S.NO.	PARAMETER	SPECIFICATION	METHOD USED
1.	Description	Light yellow color liquid.	Visually
2.	Solubility	Insoluble in water & miscible with oil and fat-soluble organic solvent.	Visually
3.	Odour	Characteristic spicy, pungent & aromatic odour	By Odour
4.	Taste	Hot, spicy & pungent	By Sensory

CHEMICAL PROPERTIES

S.NO.	PARAMETER	SPECIFICATION	METHOD USED
1.	Moisture % (w/w)	NMT – 5.0%	USP<921> Method 1
2.	Specific Gravity (@ 25°C)	0.8500 to 0.9500	USP<841> Method 1
3.	Refractive Index (@ 25°C)	1.460 to 1.485	USP<831>
4.	Optical Rotation (@ 25°C)	-41.27/82.54	USP <781>

Storage Conditions:- Keep it away from heat & direct sunlight; store in cool & dry place, shake well before use. Do not handle with bare hands.

Declaration:- Free from the GMO, Solvent traces, Pesticide, heavy metals, NOTS & other additive.

Packing Size:- Food grade HDPE 1 kg, 5kg, 10kg, 25kg, 50kg, 190kg & 1000kg IBC, Aluminum 1kg, 5kg, 10kg, 25kg.

Storage & Shelf Life:- 18 months from the date of manufacture when stored ambient conditions in closed containers.

Application:- Raw material for the industrial use, Indented use for the manufacturer of flavors.