

# OZONE NATURALS

Doc No: ON/FG/ SPEC /002

Effective From: 01/01/2021

## PRODUCT NAME:- BLACK PEPPER OLEORESIN 20/20

<b>BOTANICAL NAME</b>	<i>PIPER NIGRUM</i>
<b>PLANT OF ORIGIN</b>	INDIA
<b>PART OF THE PLANT USED</b>	PIPER NIGRUM DRIED BERRIES
<b>CAS</b>	84929-41-9 ; 8006-82-4
<b>EINECS</b>	284-524-7
<b>FEMA</b>	2846
<b>EXTRACTION METHOD</b>	Super critical fluid extraction by liquid CO <sub>2</sub>

### PHYSICAL PROPERTIES

S.NO.	PARAMETER	SPECIFICATION	METHOD USED
1.	Description	Light yellow to dark golden yellow color viscous to pasty semi fluid.	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)	0.965 to 0.998	USP<841> Method 1
3.	Refractive Index (@ 25°C)	1.473 to 1.483	USP<831>
4.	Volatile Oil Content % (v/w)	NLT – 20.0 %	AOAC 962.17
5.	Piperine Content (%)	NLT – 20.0%	ISO 5564:1982

**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.

# OZONE NATURALS

Doc No: ON/FG/ SPEC /002

Effective From: 01/01/2021

## PRODUCT NAME:- BLACK PEPPER OLEORESIN 40/20

<b>BOTANICAL NAME</b>	<i>PIPER NIGRUM</i>
<b>PLANT OF ORIGIN</b>	INDIA
<b>PART OF THE PLANT USED</b>	PIPER NIGRUM DRIED BERRIES
<b>CAS</b>	84929-41-9 ; 8006-82-4
<b>EINECS</b>	284-524-7
<b>FEMA</b>	2846
<b>EXTRACTION METHOD</b>	Super critical fluid extraction by liquid CO <sub>2</sub>

### PHYSICAL PROPERTIES

S.NO.	PARAMETER	SPECIFICATION	METHOD USED
1.	Description	Light yellow to dark golden yellow color viscous to pasty semi fluid.	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)	0.8520 to 0.8790	USP<841> Method 1
3.	Refractive Index (@ 25°C)	1.473 to 1.483	USP<831>
4.	Volatile Oil Content % (v/w)	NLT – 20.0 %	AOAC 962.17
5.	Piperine Content (%)	NLT – 40.0%	ISO 5564:1982

**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.



# OZONE NATURALS

Doc No: ON/FG/ SPEC /002

Effective From: 01/01/2021

## PRODUCT NAME:- BLACK PEPPER OLEORESIN 50

<b>BOTANICAL NAME</b>	<i>PIPER NIGRUM</i>
<b>PLANT OF ORIGIN</b>	INDIA
<b>PART OF THE PLANT USED</b>	PIPER NIGRUM DRIED BERRIES
<b>CAS</b>	84929-41-9 ; 8006-82-4
<b>EINECS</b>	284-524-7
<b>FEMA</b>	2846
<b>EXTRACTION METHOD</b>	Super critical fluid extraction by liquid CO <sub>2</sub>

### PHYSICAL PROPERTIES

S.NO.	PARAMETER	SPECIFICATION	METHOD USED
1.	Description	Light yellow to dark golden yellow color viscous to pasty semi fluid.	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)	0.999 to 1.0750	USP<841> Method 1
3.	Refractive Index (@ 25°C)	1.473 to 1.483	USP<831>
4.	Volatile Oil Content % (v/w)	NLT – 5.0 %	AOAC 962.17
5.	Piperine Content (%)	NLT – 50.0%	ISO 5564:1982

**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.