

**BLACK PEPPER OIL****P83631009000****IDENTIFICATION**

Natural essential oil obtained exclusively from dried black peppercorns of *Piper nigrum*.

Country of gathering : **MADAGASCAR**

Country of manufacturing : **FRANCE**

**Odour** : spicy family / pepper seeds, zest, woody

**Appearance** : pale yellow to light blue liquid

**ANALYTICAL DATA**

GC : conforms to standard

Specific gravity (D20/20) : 0.867-0.882

Refractive index (ND20) : 1.477-1.485

Shelf life : 24 months, stored at a temperature < 25°C, in closed containers and protected from air and light.

**APPLICATION - LEGISLATION**

N° CAS TSCA, DSL, AICS, PICCS, KECI, IECSC, NZIoC : 8006-82-4  
N° CAS EINECS : 84929-41-9  
N° EINECS : 284-524-7  
Flash point : +49°C (closed cup)

- for perfumery and cosmetic uses

**INCI name (CosIng)** : PIPER NIGRUM FRUIT OIL

**INCI name (PCPC)** : PIPER NIGRUM (pepper) FRUIT OIL

**RIFM/IFRA** :

- Pepper oil has been tested by RIFM.
- Conformity to last amendment of IFRA: certificate upon request.

**26 cosmetic allergens (Reg. No 1223/2009):** certificate upon request.

- for flavour use\*

\* *Inventories registration does not guarantee food grade status, use in food / flavor applications is under customer responsibility.*

N° FEMA: 2845

N° FDA: 182.20

N° CoE: 347n

**REVISION: 07/03/2014**

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