

TECHNICAL DATA SHEET

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INDIAN BLACK PEPPER OIL

SECTION 1: Identification of the substance/mixture and of the company/undertaking

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Name : INDIAN BLACK PEPPER OIL

Product code : POIHE01
Origin : India

SECTION 2: PRODUCTION PROCESS

Manufacture : Water-steam distillation of Piper nigrum fruits

SECTION 3: REGULATORY SITUATION

Identification of the product: Essential oilBotanical name: Piper nigrum L.

INCI Name : PIPER NIGRUM FRUIT OIL
Synonyms : CAS USA No 8006-82-4

 CAS-No.
 : 84929-41-9

 EC-No.
 284-524-7

 FEMA
 : 2845

 FDA
 : 182.20

 CEE
 : 347n

SECTION 4: Physical and chemical properties

Physical state : Liquid.

Appearance : Liquid mobile. Clear.

Colour Colourless. light yellow. Green. Light blue fluorescence.

Odour characteristic. spicy. woody.

Flash point : $70 \,^{\circ}\text{C}$ Boiling point : ≥ 140 $^{\circ}\text{C}$ Relative density : 0,856 - 0,884Refractive index : 1,47 - 1,49Optical rotation : $-23 - 1 \,^{\circ}$

Solubility : Poorly soluble in water.

Composition : CARYOPHYLLENES, PINENES; D-3-CARENE

SECTION 5: Handling and storage

Precautions for safe handling : Wash hands and other exposed areas with mild soap and water before eating, drinking or

smoking and when leaving work. Provide good ventilation in process area to prevent formation

of vapour. Avoid breathing smokes, vapours.

Hygiene measures : Wash hands thoroughly after handling. Contaminated work clothing should not be allowed out

of the workplace. Wash contaminated clothing before reuse.

Storage conditions : Keep only in the original container in a cool, well ventilated place away from : Heat sources,

Direct sunlight. Keep container closed when not in use.

 Incompatible products
 : Strong bases. Strong acids.

 Incompatible materials
 : Sources of ignition. Direct sunlight.

Maximum storage period : 36 months Shelf life to guarantee the quality and properties of the product; After this period, it is

recommended to control organoleptic and physicochemical properties before using the raw

material.

Storage temperature : $18 (5 - 25) ^{\circ}\text{C}$

Exaflor Technical Data Sheet

This information is based on our current knowledge and is intended to describe the product for the purposes of health, safety and environmental requirements only. It should not therefore be construed as guaranteeing any specific property of the product.

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