



TECHNICAL DATA SHEET

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BLACK PEPPER OIL MADAGASCAR

Version: 1.2

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

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Name : BLACK PEPPER OIL MADAGASCAR
Product code : POIHE02
Origin : Madagascar

SECTION 2: PRODUCTION PROCESS

Manufacture : Water-steam distillation of Piper nigrum fruits

SECTION 3: REGULATORY SITUATION

Botanical 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 : 48 °C
Relative density : 0.864 - 0.884
Refractive index : 1.47 - 1.49
Optical rotation : -18 - 20 °
Solubility : Solubility in ethanol.
Ethanol: Soluble in 3 volumes of ethanol for 1 volume of Essential oil
Composition : CARYOPHYLLENES, PINENES; D-3-CARENE

SECTION 5: Handling and storage

Additional hazards when processed : Handle empty containers with care because residual vapours are flammable.
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. Heat sources.
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.

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.