

TECHNICAL DATA SHEET

Index : 9 13/09/2023

NAME : POIVRE NOIR MADAGASCAR HE
Reference :
Appearance : Liquid
Colour: Colorless/slightly tinted
Description:
Essential oil obtained by steam distillation or hydrodistillation

PHYSICAL DATA:

Specific gravity 20/20°C	0,8640	0,8840
Refractive Index 20°C	1,4750	1,4900
Flash Point °C (closed cup)	+48,0°C	

ADDITIONAL ANALYTICAL DATA

Optical Rotation	-18,00°	+20,00°
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Purity (Gas Chromatography)

Gas Chromatography	Conforms to standard
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LIMITED AROMATIC COMPONENTS :

Regulation EC 1334/2008 ANNEX I :	Absence of restricted substances.
Regulation EC 1334/2008 Ann.III/IV:	Presence of restricted substances or source materials.
Natural Estragol, approximatively : 50ppm	
Natural methyl eugenol content 60ppm	
This product contains components	, subject to restrictions of use in some foodstuffs.
.	It is recommended to check applicable conditions of use.

FOOD ALLERGENS (Reg. 1169/2011):

Major allergens are not present	.
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INDICATIONS:

Status/Irradiation:	Does not contain any irradiated ingredient.
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RELIGIOUS STATUS:

Kosher status Kof-K	Product conforms to religious principles
Certification effective until :	2024/12/31

EUROPE G.M.O. STATUS

Accord. to EU Reg.1829 & 1830/2003,	this product does not entail any GMO labelling in the finished product.
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INCI / IUPAC AND OTHER NAMES

INCI / CTFA Name	Piper Nigrum (Pepper)
CTFA / INCI name:	Fruit Oil
INCI name (COSING):	Piper Nigrum Fruit Oil
China INCI Name (IECIC):	Piper Nigrum (Pepper)
China INCI Name (IECIC):	Fruit Oil

BOTANICAL OR ANIMAL IDENTIFICATION

Origin of the product :	Vegetal
Botanical family	Piperaceae
Botanical or scientific name:	Piper nigrum L.



Part of the plant used: Berries
 Crop time : 03 12

REGULATORY DEFINITION OF PRODUCT

Definition as per Reg.1334/2008/EC	Flavouring preparation Article 3 2 d) i) (food source)
21 CFR (FDA)	Natural under §101.22 (a)(3)
ISO STANDARD 9235:2021	Essential oil obtained by steam distillation

INVENTORY REGISTRATIONS

CAS Inventory :	Listed ingredient(s)
ToSCA Inventory - USA	Listed ingredient(s)
Europe: E.C. Inventories	Listed ingredient(s)
AiIC Inventory - AUSTRALIA	Listed ingredient(s)
PICCS inventory - PHILIPPINES	Listed ingredient(s)
SOUTH KOREA (ECL or KECI) Inventory	Listed ingredient(s)
Invent. Exist. Chem. Subst. (China)	Listed ingredient(s)
DSL inventory - CANADA	This product is DSL listed
Other CAS number	Listed ingredient(s)
Taiwan Chem. Substances Inv. (TCSI)	Listed ingredient(s)
New Zealand Invent. of Chemicals	Listed ingredient(s)
Vietnam: National Chemical database	Listed ingredient(s)
Indust. Safety & Health Law (Japan)	Listed ingredient(s)
Japan METI / ENCS exempted	Listed ingredient(s)
Thailand Existing Chem.Inve. TECI	Listed ingredient(s)
FEMA / GRAS inventory - USA	Listed ingredient(s)
FDA Gras affirmed	Listed ingredient(s)
Indonesia Food Reg. BPOM	Listed
Council of Europe (blue book)	Listed ingredient(s)
Food Japanese Law	Listed ingredient(s)
Food Flavorings. GB 2760-2014 CHINA	Listed ingredient(s)
Food Flavorings KFDA Korea	Listed ingredient(s)
Turkey Food Flavorings	Listed ingredient(s)
Russia Food Flavorings	Listed ingredient(s)
RIFM ID	yes

INVENTORY REGISTRATIONS NUMBER

CAS number:	8006-82-4
Other CAS Nr:	84929-41-9
Europe: E.C. number	284-524-7
FEMA Nr:	2845
Food & Drug Administration Nr:	182.20
Council of Europe Nr:	347 N2
ECL Nr (South Korea)	KE-26801
Indust. Safety & Health Law (Japan)	11-(1)-229
Thailand Exist.Chem.Inv. TECI nr	60-O-GC
Food Flav. GB 2760-2014 CHINE code	N215
Food Flavoring KFDA Korea Number	191
Russia Food Flavorings N°	RU489P
RIFM Monograph(s) Nr :	324-G2.12

GEOGRAPHICAL ORIGIN OF THE PRODUCT

Product manufactured in Madagascar (MG)

RECOMMENDED USES

Suggested use :	For flavour and fragrance uses
Food grade for Europe	This product is allowed for food use in Europe.
Food Grade/GRAS or FDA listed USA:	YES product or ingredients listed (GRAS List or FDA)

VERIFICATION OF THE DOCUMENT

Document revised:	13/09/2023
Document revised at the index :	9
This document is valid until:	Next index
Points modified	Shelf life

ADVISED STORAGE:

Store at ambient temperature. Optimal temperature 20°C p rotected from air and light.

SHELF LIFE:

2 years in its original hermetically sealed container ac cording to recommended storage conditions.

The above specification is to the best of our knowledge true and accurate. If you require further information, our technical services are at your disposal. Any intended change in the manufacturing process or the raw materials, which could modify the quality, will be notified in due time.

Regulatory Affairs Service

Date : May 2024