

名泓實業股份有限公司

CHEM BEST INDUSTRIES INC.

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Technical Data Sheet

PRODUCT NAME : BLACK PEPPER OIL
INCI NAME : PIPER NIGRUM FRUIT OIL
PART USED : DRIED RIPE FRUIT
EXTRACTION : STEAM DISTILLATION
CAS NO. : 84929-41-9
PRODUCT CODE : M200-812022

PARAMETERS	SPECIFICATION
CLASSIFICATION/DESCRIPTION	ESSENTIAL OIL OF NATURAL ORIGIN
APPEARANCE	NON-VISCOUS YELLOW COLOR LIQUID
REFRACTIVE INDEX @20°C	1.4595 – 1.4995
SPECIFIC GRAVITY @20°C	0.849 – 0.889
MAIN INGREDIENTS	%
BETA-CARYOPHYLLENE	28.84763
ALPHA-PINENE	10.25533
DELTA-3-CARENE	8.54388

APPLICATION : COSMETICS, AROMATHERAPY, FRAGRANCE
ORIGIN : INDIA
SHELF LIFE : 3 YEARS

STORAGE CONDITION :

Keep in sealed containers in a cool and dry place (15~25 degree C) away from heat and light.
It is recommended to store in as full a container as possible to minimize the headspace above the level of the liquid. Once open, the container needs to be consumed as soon as possible.

Information contained in this publication are to the best of our knowledge. Users should however conduct their own tests to determine the suitability of our products for their own specific purposes. Statements contained herein should not be considered as a warranty of any kind, expressed or implied and liability.