

TECHNICAL DATA SCHEET (TDS)

Product Name	ČERNÝ PEPŘ
Botanical Name	Piper nigrum
CAS#	84929-41-9 / 8006-82-4
ENCIES#	284-524-7
INCI Name	Piper nigrum Seed Oil

Origin	India
Part Used	Dried Peppercorn Fruit
Extraction Method	Steam Distilled Essential Oil
Quality	100 % Pure and Natural
Note Classification	Middle to Top Note

PROPERTIES	SPECIFICATIONS	
Appearance	Colorless to pale yellow green colored liquid	
	Dry-woody, warm, spicy aroma with subtle floral and fruit	
Odor	notes, reminiscent of ground black pepper	
Refractive Index	1.455 - 1.495 @ 20°C	
Specific Gravity (g/mL)	0.850 - 0.890 @ 20°C	
Optical Rotation (°)	-20° to +4°	
Solubility	Soluble in alcohols and fixed oils; Insoluble in water	

MICROBIAL ANALYSIS	SPECIFICATIONS	STANDARDS
Aerobic Mesophilic Bacterial Count	< 100 CFU/g	ISO 21149
Yeast and Mold	< 10 CFU/g	ISO 16212
Candida albicans	ABSENT / 1g	ISO 18416
Escherichia coli	ABSENT / 1g	ISO 21150
Pseudomonas aeruginosa	ABSENT / 1g	ISO 22717
Staphylococcus aureus	ABSENT / 1g	ISO 22718

HEAVY METAL TESTS	SPECIFICATIONS	STANDARDS
Lead: Pb (mg/kg or ppm)	< 10 ppm	na
Arsenic: As (mg/kg or ppm)	< 2 ppm	na
Mercury: Hg (mg/kg or ppm)	< 1 ppm	na

STABILITY AND STORAGE:

Keep in tightly closed container in a cool and dry place, protected from sunlight. When stored for more than 24 months, quality should be checked before use.



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