Maitreya Natura

Data sheet

Essential oil Black Pepper Mada BIO

Piper nigrum L. - Madagascar
Organic product certi• ed by COSMOS

PROCESSING METHOD

Essential Oil obtained by steam distillation from the dry berries of Piper nigrum L.

PHYSICAL PROPERTIES

Odour: Fresh, woody and spicy
Apperance: Limpid mobile liquid
Color: Colorless to bluish green

CHEMICAL PROPERTIES

Speci• c gravity at 20°C 0,860 to 0,900 Refractive index at 20°C 1,480 to 1,492 Optical rotation at 20°C -17,0 ° to +11,0 °

Flash point +43 °C Acid value N.A.

Peroxide value < 20 mmoles/L

MAIN INGREDIENTS

Beta caryophyllene (8,00 to 28,00%) D-Limonene (14,00 to 23,00%) Alpha pinene (5,00 to 19,00%) Beta pinene (8,00 to 18,00%) Delta 3 carene (7,00 to 16,00%)

TECHNICAL SPECIFICATIONS

NCS, Natural Complex Substance (100% pure and natural)

N° CAS TSCA 8006-82-4 N° CAS EINECS 84929-41-9 N° EINECS 284-524-7 N° FEMA 2845 N° FDA 182.20 N° CoE 347n **FCC** Х **RIFM** Х **FMA**

AFNOR NF T 75-216

INCI PIPER NIGRUM FRUIT OIL

COUNTRY OF HARVEST MADAGASCAR



HANDLING AND STORING

Follow usual precaution of chemical ingredient handling. Store in a sealed container, in a dry, cool and aired area, protected from the light.

SPECIAL INDICATIONS

The presence of the following allergen substances in a • nished product must be indicated by way of labelling if their respective concentration exceeds 100 ppm in a rinsed product and 10 ppm in a product not rinsed. (Annex III of Regulation (EC) N°1223/2009 of 30 november 2009 on cosmetic products)

Present allergens:

D-Limonene (14,00 to 23,00%), Linalool (<= 1,00%)

IFRA restrictions:

This substance and/or some of its components are covered by the Code of Practice of the IFRA in e• ect, available on the internet website www.ifraorg.org