

## A. BLACK PEPPER ESSENTIAL OILS

- **Essential oil of green pepper** from the distillation of immature fruits. Yield is 1.5 to 2%

- **Black Pepper essential oil**, obtained by distillation of dry mature fruit. It is used in Fine Perfumery (spicy note). Yield: 2 to 2.5%.

Trimeta Agro Food has a capacity of 300kg per month.



### PHYSICAL AND CHEMICAL PROPERTIES OF THE BLACK PEPPER OIL

#### Appearance

Form: liquid mobile, slightly viscous.  
Color: colorless to yellow, slightly blue  
Odor: spicy, characteristic of Pepper

#### Safety Data:

pH: N/A  
Melting point: N/A  
Boiling point: 165 °C. @  
Flash point: **54°C**  
Ignition temperature: N/A  
Lower explosion limit: N/A  
Upper explosion limit: N/A  
Density: 0.875g/cm<sup>3</sup> at 20°C  
Solubility: insoluble in water, soluble in alcohol 70 °  
Explosive proprieties N/A  
Oxidizing proprieties N/A



Pictogram



Signal words

**WARNING**

CAS (TSCA)N°	CAS (EINECS) N°	EINECS N°	CLASSIFICATION	CONCENTRATION
<b>Black pepper oil,</b>			<b>HS code: 3301.29.6000</b>	
8006-82-4	84929-41-9	284-584-7	Flammable 3 ; Skin irrit.2; eye irrit.2; STOT-SE3; H226, H315, H319, H335 ; <b>X</b> R10, R36/37/38	100% natural