

BLACK PEPPER OIL

CERTIFICATE OF ANALYSIS

Product Name	BLACK PEPPER OIL
Botanical Name	Piper nigrum
CAS#	8006-82-4 ; 84929-41-9
FEMA#	2845
EINECS#	284-524-7
INCI Name	Piper Nigrum (Black Pepper) Seed Oil

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

<u>PROPERTIES</u>	<u>SPECIFICATIONS</u>	<u>RESULTS</u>
Appearance	Colorless to pale yellow green colored liquid	CONFORMS
Odour	Dry-woody, warm, spicy aroma with subtle floral and fruit notes, reminiscent of ground black pepper	CONFORMS
Refractive Index	1.455 - 1.495 @ 20°C	1.464
Specific Gravity (g/mL)	0.850 - 0.890 @ 20°C	0.862
Optical Rotation (°)	-20° to +4°	CONFORMS
Solubility	Soluble in alcohols and fixed oils; Insoluble in water	CONFORMS

Comments Odour quality is excellent	Comments	Odour quality is excellent
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MICROBIAL ANALYSIS	SPECIFICATIONS	STANDARDS	RESULTS
Aerobic Mesophilic Bacterial Count	< 100 CFU/g	ISO 21149	CONFORMS
Yeast and Mould	< 10 CFU/g	ISO 16212	CONFORMS
Candida albicans	ABSENT / 1g	ISO 18416	CONFORMS
Escherichia coli	ABSENT /1g	ISO 21150	CONFORMS
Pseudomonas aeruginosa	ABSENT /1g	ISO 22717	CONFORMS
Staphylococcus aureus	ABSENT /1g	ISO 22718	CONFORMS

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

STABILITY AND STORAGE:

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

As it is electronically generated document, hence no signature required.