[ID] Black Pepper Oleoresin - Piper nigrum

Piper nigrum · Piperaceae

Oleoresin | Oil-soluble | INCI listed in EU CosIng

1. Product identification

Product name	[ID] Black Pepper Oleoresin - Piper nigrum
Botanical name	*Piper nigrum* (syn. *Piper aromaticum, Piper baccatum, Piper colonum, Piper denudatum, Piper glabrispicum, Piper glyphicum*)
Plant family	Piperaceae
Common names	Black Pepper, Kali Mirch, Pepper Powder, Pepper, White Pepper
Plant part used	Fruit
Product form	Oleoresin
Country of origin	Indonesia
Product code (SKU base)	69186-ORS-PINIG

2. Composition and identifiers

INCI: Piper Nigrum Fruit Extract

INCI / COMPONENT	FUNCTION	CAS	EC	PROPORTION
Piper Nigrum Fruit Extract	Botanical ingredient	84929-41-9	284-524-7	100 %

EU CosIng reference no.: 40917 · INCI status: Verified in CosIng

Where more than one CAS number is shown, the botanical substance is registered under several CAS numbers (e.g. EINECS and TSCA variants); all refer to the same INCI name.

3. Manufacturing

Process	Solvent extraction
Additives	No added colours, fragrance or preservatives unless stated on the label.

4. Typical properties

Physical state	Viscous liquid, paste or semi-solid
Appearance / colour	Characteristic of the plant material; may vary naturally between harvests
Odour	Characteristic
Solubility	Oil-soluble
Flash point	Not determined for this batch — see COA

Typical values describe the product type and are not a specification. Batch-specific results (assay, moisture, microbiology, heavy metals as applicable) are given on the batch Certificate of Analysis, sent with every order.

5. Applications and use

Applications	Culinary, Skincare
Markets	Cosmetics & personal care, Food & beverage
Traditional use systems	Ayurvedic
Suggested use level	Use in accordance with IFRA Standards and applicable regulations; typical use level 0.05–2 %.

The formulator is responsible for confirming suitability, stability and regulatory compliance of the finished product in the intended market. Not intended for direct medicinal use.

6. Packaging, storage and shelf life

Pack sizes	100 g, 1 Kg, 5 Kg — bulk and custom quantities on request
Storage	Store in tightly closed original containers (amber glass, aluminium or lacquered steel) in a cool (below 20 °C), dark, well-ventilated place away from heat, ignition sources and oxidising agents. Keep containers well filled to limit oxidation.
Shelf life	24 months from the date of manufacture in unopened, well-filled original containers stored as recommended (citrus oils: 12 months).

7. Documentation and quality

Safety Data Sheet	SDS-69186-ORS-PINIG — available for download on the product page
Certificate of Analysis	Batch-specific COA sent with every order; available on request before ordering
Other documents	Allergen, IFRA, origin and other statements on request, subject to availability

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