Creative Enzymes®

Black Pepper Extract

Cat. No. EXTZ-119

Lot. No. (See product label)

Introduction

Description	Black Pepper Extract is the dried near-ripe or ripe fruit extract of Piper nigrum L. It contains piperine, jatrorrhizine, piperidine and piperitin. Black pepper, native to the Malabar coast of India. Its fruity flavor is spicy, is one of the earliest use of spices, is now the most widely used spice. It is now the most widely used spice. It is also used in medicine as an anthelmintic and to stimulate gastric secretion.

Product Information

Species	Piper nigrum L.
Appearance	Light yellow powder to white fine powder
CAS No.	94-62-2
Molecular Weight	285.34
Purity	95.00%
Melting Point	130 -133 °C
Solubility	Piperine is organic matter, insoluble in water, soluble in acetic acid, benzene, ethanol and chloroform, slightly soluble in ether.

Usage and Packaging

Package	25KG/Drum with double plastic bag of foodstuff inside

Storage and Shipping Information

Storage	2 years under well storage situation and stored away from direct sun light