



Black Pepper Extract 95% Piperine

Specifications

Product Code	PIP1245
Country of origin	India
Botanical source	<i>Piper nigrum</i> , Fruit (Berries)
Sterilization method	Dry heat under vacuum. Non-irradiated.
GMO	Non-GMO
Organic	Not organic Certified
Kosher	Kosher certified
Halal	Not Halal certified
BSE/TSE	Not of animal origin. BSE/TSE free.
Allergen	Known allergen free.
Gluten	Under FDA limit of 20 ppm
Standard packing	5 Kg Bags
Shelf life	2 years
Storage	Store in a cool dry place, away from direct sunlight

Description	Light greenish yellow powder.	Visual
Odor & taste	Characteristic	Organoleptic
Identification	Positive for Piperine by IR.	USP<197>
Loss on Drying	Not more than 2.0%	USP<731>
Particle size	More than 95% Passes through 80 mesh.	USP<786>
Residual solvents	[1] Ethyl acetate: NMT 3,000 mg/Kg	FCC 9 th Ed
	[2] n-Hexane: NMT 290 mg/Kg	FCC 9 th Ed
Heavy metals	[1] Total: Not more than 10.0 ppm	USP<231>II
	[2] Lead: Not more than 2.0 ppm	ICP-MS
	[3] Arsenic: Not more than 0.5 ppm	ICP-MS
	[4] Mercury: Not more than 0.5 ppm	ICP-MS
	[5] Cadmium: Not more than 1.0 ppm	ICP-MS
Assay (ODB)	Contains not less than 95.0% of piperine.	In-house HPLC
Total plate count	Not more than 5,000 cfu/g	AOAC, BAM
Yeast & molds	Not more than 1,000 cfu/g	AOAC, BAM
<i>E. coli</i>	Negative in 10 g	AOAC, BAM
<i>Salmonella</i>	Negative in 25 g	AOAC, BAM