



Lluch Essence

# White Pepper CO2 Extract



**Location:** Sri Lanka



**Crop calendar:** May–June & December–January

Extract

lluche.com

## Description:

*Piper nigrum* is a flowering vine of the *Piperaceae* family. It is cultivated for its fruit, which has been used as a spice and medicine for thousands of years.

This perennial climbing shrub can grow to a height of 10 meters, although in cultivation it is more often 3 to 4 meters. The fruit is a drupe with one single seed, that ripen to red. They are harvested just as the first fruits begin to turn red (before fully ripe) and are then dried and used as a spice and seasoning.

Black pepper fruit is processed into white pepper with perfect control of the consistency of the profile at source. It is produced on a smallholder and intercrop farm in the center of the country with full traceability.

It aims to showcase Sri Lankan natural resources on the world stage, with a renewed focus on ethical and sustainable sourcing and improving the livelihoods of communities who have cared for generations for the island's spices.

## Botanical name:

*Piper nigrum* L.

## Method of extraction:

Super Critical Fluid CO<sub>2</sub> extraction from the dried fruit

## Organoleptic properties:

**Appearance:** Viscous paste

**Colour:** Light yellow to cream

**Odour:** Spicy, animalic, typical white pepper smell

## Main components:

Butyric, Valeric and Caproic acids, alpha-Pinene, Sabinene, beta-Pinene, delta-3-Carene, D-Limonene, beta-Caryophyllene.

## Applications:

Food and flavours, for industrial use only

## Identification:

**CAS** 8006-82-4

**CAS-EU** 84929-41-9

**EINECS** 284-524-7

**FEMA** 2852

**CoE** 347

**INCI** PIPER NIGRUM FRUIT EXTRACT