



CERTIFICATE OF ANALYSIS (COA)

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Black Pepper Essential Oil

PRODUCT INFORMATION

Product Name: Black Pepper Essential Oil
Common Name: Pepper, Black – Organic
Botanical Name: *Piper nigrum*
Country of Origin: Madagascar

CAS Number: 8006-82-4
EINECS CAS Number: 84929-41-9
EINECS Number: 284-524-7
UN Number: UN 1197

Cultivation Method: Certified Organic (USDA, NOP)
Product Type: Essential Oil
Extraction Method: Steam Distilled
Plant Part: Dried Fruits
Recommended Use: Aromatherapy, Natural Perfumery
SKU: 781

BATCH INFORMATION

Lot Number: 10
Manufacturing Date: October 2025
Best Before Date: October 2028

These identification and batch details are taken directly from the supplied batch COA.

ANALYTICAL RESULTS

Parameter	Specification	Result
Specific Gravity @ 20 °C	0.864–0.884	0.896
Refractive Index @ 20 °C	1.475–1.490	1.4829



Parameter	Specification	Result
Optical Rotation @ 20°C	-18° to +20°	N/A
Physical Appearance	Transparent liquid	Conforms
Colour	Colourless to pale yellow/green	Conforms
Odour	Sharp, stimulating and spicy; aroma of freshly ground pepper	Conforms
Solubility	Soluble in alcohol and fixed oils	—

The results above reproduce the supplied COA exactly. Of note, the reported specific gravity result of 0.896 is outside the stated specification range of 0.864–0.884; this apparent discrepancy is present in the original COA and has not been altered.

PRIMARY CONSTITUENTS

- Beta-Caryophyllene
- Limonene
- Alpha-Pinene

GC/FID ANALYSIS – PRINCIPAL CONSTITUENTS

The supplied batch GC/FID analysis reports, among others:

Compound	GC/FID %
Beta-Caryophyllene	19.86%
Limonene	18.02%
Alpha-Pinene	13.12%
Beta-Pinene	12.26%
Delta-3-Carene	11.70%
Delta-Elemene	2.88%
Germacrene D	2.56%
Alpha-Phellandrene	2.23%
Beta-Myrcene	2.13%
Beta-Selinene	1.95%
Sabinene	1.78%
Alpha-Selinene	1.67%
Alpha-Humulene	1.46%
Beta-Elemene	1.28%

The supplied chromatographic data reports a total GC/FID identification of 98.81%.



PURITY STATEMENT

Based on the supplied manufacturer's declaration, this essential oil is a 100% pure and natural product and does not contain artificial ingredients or adulteration of any kind to the best of the manufacturer's knowledge.

STORAGE & HANDLING

Special Use Instructions: Dilute before use. Refrigerate to preserve freshness.

QUALITY STATEMENT

This Certificate of Analysis has been prepared in AROMOLOGY format using the supplied batch-specific analytical documentation for Black Pepper Essential Oil – Organic, Lot 10.

The analytical values above have been retained exactly as stated in the supplied documentation and have not been independently tested or modified by Aromology.

Authorised by:

Fozia Khot
Director