501 SPICES

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FROM MADAGASCAR

TECHNICAL DATA SHEET

PINK PEPPER ESSENTIAL OIL

Schinus terebinthifolia Raddi

1. PRODUCT IDENTIFICATION

Parameter	Specification
Product Name	Pink Pepper Essential Oil
Other Names	Pink Peppercorn Essential Oil / Baie Rose Essential Oil
Botanical Name	Schinus terebinthifolia Raddi (syn. Schinus terebinthifolius Raddi)
Family	Anacardiaceae
Country of Origin	Madagascar
Part Used	Ripe berries (drupes), dried
Extraction Method	Steam Distillation
CAS Number	68917-52-2
EINECS Number	305-104-2
FEMA Number	3018
INCI Name	Schinus Terebinthifolius Fruit Oil

2. DESCRIPTION

100% pure and natural essential oil obtained by steam distillation of the dried ripe berries of Schinus terebinthifolia Raddi.

Free from additives, solvents, preservatives and synthetic ingredients.

3. ORGANOLEPTIC CHARACTERISTICS

Parameter	Specification
Appearance	Clear mobile liquid
Color	Colourless to pale yellow
Odor	Fresh, peppery, terpenic, slightly resinous

4. PHYSICAL & CHEMICAL CHARACTERISTICS

Parameter	Specification
Relative Density at 20°C	0.850 – 0.885
Refractive Index at 20°C	1.475 – 1.488
Optical Rotation at 20°C	+30° to +75°
Flash Point	Approx. 47°C (closed cup) – flammable liquid
Solubility	Insoluble in water, soluble in alcohol

Villa Martin 25 Rue Labigorn | Cité Duplex Pile 32/12 | 501 Toamasina – Madagascar

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Values may vary according to crop, origin and production batch. Batch values are stated on the Certificate of Analysis.

5. MAIN CONSTITUENTS (TYPICAL RANGE)

Constituent	Typical Range (%)
α-Pinene	6.3 – 27.0
α-Phellandrene	trace – 26.6
δ-3-Carene	trace – 48.7
β-Myrcene	1.0 – 33.3
Sabinene	0.2 – 16.6
Limonene	trace – 12.4
1,8-Cineole	trace – 11.7
p-Cymene	1.7 – 15.2
γ-Terpinene	0.1 – 6.8
Terpinen-4-ol	trace – 26.9
β-Caryophyllene	trace – 12.7
Germacrene D	0.2 – 14.5
Germacrene B	0.1 – 4.7
Piperitone	trace – 1.9
Spathulenol	trace – 1.3
Other identified compounds	up to 100

Reference ranges established by IMRA – Institut Malgache de Recherches Appliquées (reference limits, October 2025). The composition may vary according to harvest season, geographical origin and batch.

TYPICAL ANALYSIS — 501 SPICES LOT N°05-110626

Constituent	Result (%)
α-Phellandrene	21.5
α-Pinene	21.3
δ-3-Carene	18.7
Limonene	6.7
Germacrene D	6.0
1,8-Cineole	5.4
Sabinene	5.2
p-Cymene	4.1
Terpinen-4-ol	1.9
β-Myrcene	1.6
β-Pinene	1.3
Terpinolene	1.0
γ-Terpinene	0.9
α-Terpinene	0.6

GC-FID analysis report No. 26061210 of 17/06/2026 – IMRA, Laboratoire de Contrôle Qualité, Antananarivo. No ISO standard has been published for pink pepper essential oil to date.

6. PACKAGING

Packed in food-grade HDPE drums.

Net weight according to customer requirements.

7. STORAGE CONDITIONS

Store in tightly closed original containers in a cool, dry and well-ventilated area, protected from heat, moisture and direct sunlight. Minimise headspace after partial use, as the monoterpene constituents are sensitive to oxidation.

8. SHELF LIFE

24 months under recommended storage conditions and in original unopened packaging.

9. REGULATORY COMPLIANCE

This product complies with:

- ISO 9235 — Aromatic natural raw materials
- IFRA Standards, 51st Amendment — no restriction applicable to this material
- Regulation (EC) No. 1223/2009 (Cosmetics)
- REACH requirements where applicable
- 100% Pure and Natural Essential Oil
- Non-GMO
- No additives, solvents or preservatives

10. SAFETY INFORMATION

Refer to the Safety Data Sheet for Pink Pepper Essential Oil, Version 1.0 of 01/05/2026.

The product is classified under Regulation (EC) No. 1272/2008 (CLP) as: Flam. Liq. 3 (H226), Asp. Tox. 1 (H304), Skin Irrit. 2 (H315), Skin Sens. 1 (H317), Aquatic Acute 1 (H400), Aquatic Chronic 1 (H410). Transport: UN 1197, EXTRACTS LIQUID, Class 3, Packing Group III, marine pollutant.