

# Pink Peppercorn Indian Ocean

*Schinus terebenthifolius*

## CO2 EXTRACT

### ALBERT VIEILLE ADDED VALUE

We work with collectors directly at the origin and process the pink peppercorns ourselves into CO2 extract in our facilities.

### ABOUT PINK PEPPERCORN

Native to the Indian Ocean, the *Schinus terebintifolius* is a small tree with a dense, drooping silhouette. The delicately scented flowers form hanging clusters that give the drupes or pink berries. It is the drupes that give off the spicy, peppery and woody scent characteristic of pink pepper. It is often confused with a neighbouring species, *Schinus molle*, native to South America.

Between May and July, collectors cut the branches with the most berries with a machete and collect them in bags. The berries are then separated from the branches: either by the «beating» technique, which consists of hitting the branches with a small paddle, or by hand, branch by branch. Then the berries are stored in wooden crates and then put in a drying oven to reduce their moisture content. They are then winnowed with a sieve to separate them from the last pieces of branches and leaves.



These applications are given for information only

### THE FRAGRANCE

Used in floral bouquets but also with woody, violet or rose notes, CO2 extract has a stronger character than essential oil, adding spiciness and freshness to fragrances.



**SPICY**  
Peppery



33 kg  
of pink peppercorn

CO2 Extraction  
 $\eta = 3\%$

1 kg  
of CO2 extract



## Harvest calendar

J F M A M J J A S O N D

## Traceability

Country

Region

Delimited  
collection area

## OLFACTORY PROFIL

Spicy, peppery, zesty, woody, sparkling.

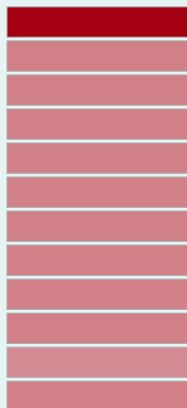
Head

Heart

Base

## TENACITY

1 hour  
2 hours  
3 hours  
6 hours  
1 day  
2 days  
3 days  
4 days  
1 week  
2 weeks  
3 weeks  
1 month



\* Tenacity of characteristic notes

## GLOBAL DATA

CAS TSCA: 949495-68-5

CAS EINECS: /

EINECS : 619-090-3

FEMA: /

FDA: /

CoE: /

INCI: Schinus terebenthifolius fruit extract

Resource: Wild

Processed plant part: Fruits

Transformation process: CO2 Extraction

Appearance: Colorless to yellow liquid

Main constituents: Alpha-phellandrene,  
alpha-pinene, limonene, germacrene D



ALBERT VIEILLE