

Pepper Black Essential oil Madagascar

Piper nigrum L.



Spicy
Peppery



Botanical family : Piperaceae
Method of culture : Conventional
Part harvested : Fruits

CAS TSCA : 8006-82-4
INCI : Piper nigrum fruit oil

Specifications

Method for obtaining : Hydrostillation
:
Appearance : Colourless to greenish or light bluish mobile liquide
Constituents : Caryophyllene beta, Limonene, pinenes, delta 3 carene

Harvest period

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



The pepper plant is a vigorous vine that climbs supports using tendrils. The oval leaves are bright green with pronounced veins. It has small green flowers grouped in long clusters, which give way to fleshy fruits of varying colors, depending on maturity. Thus, green pepper is the result of a harvest when the peppercorns are immature, white pepper is the mature peppercorn with the pericarp removed and black pepper is the full, mature peppercorn, picked when tinged with red. Several days of sun-drying transforms these fleshy berries into small, shriveled, black kernels with a strong, spicy aroma. The fragrance of black pepper essential oil is fresh and spicy with a delicately woody note. The Madagascar origins can be detected in the characteristic resinous facet.

Pepper's botanical name comes from the Sanskrit pippali, which evolved into piper, piperis in Latin. Native to India, the pepper plant is also grown in Sri Lanka, Indonesia, the Philippines, Brazil, Singapore, and Madagascar. It is considered the "king of spices" or "black gold" and, in ancient times, was used as currency to pay a wide range of taxes and ransoms due to its rarity and high worth. Until the 18th century, the pepper monopoly was jealously guarded by Portugal. But the initiative taken by Pierre Poivre led to pepper being grown in various tropical countries, including French colonies like Madagascar. It is thus not surprising that the French word for pepper is poivre.

Advised uses : Aromatherapy, Perfumery, Cosmetic, Alimentary



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