

Black Pepper Powder - Kali Mirch - Piper nigrum

Piper nigrum · *Piperaceae*

Spice powder INCI listed in EU CosIng

1. Product identification

Product name	Black Pepper Powder - Kali Mirch - Piper nigrum
Botanical name	<i>Piper nigrum</i> (syn. <i>Piper aromaticum</i> , <i>Piper baccatum</i> , <i>Piper colonum</i> , <i>Piper denudatum</i> , <i>Piper glabrispicum</i> , <i>Piper glypticum</i>)
Plant family	Piperaceae
Common names	Black Pepper, Kali Mirch, Pepper Powder, Pepper, White Pepper
Plant part used	Fruit
Product form	Spice powder
Country of origin	India
Product code (SKU base)	91877-PDR-PINIG

2. Composition and identifiers

INCI: Piper Nigrum Fruit Powder

INCI / COMPONENT	FUNCTION	CAS	EC	PROPORTION
Piper Nigrum Fruit Powder	Botanical ingredient	84929-41-9	284-524-7	100 %

EU CosIng reference no.: 82295 · INCI status: Verified in CosIng

Where more than one CAS number is shown, the botanical substance is registered under several CAS numbers (e.g. EINECS and TSCA variants); all refer to the same INCI name.

3. Manufacturing

Process	Dried and milled
Additives	No added colours, fragrance or preservatives unless stated on the label.

4. Typical properties

Physical state	Solid (powder)
Appearance / colour	Characteristic of the plant material; may vary naturally between harvests
Odour	Characteristic

Typical values describe the product type and are not a specification. Batch-specific results (assay, moisture, microbiology, heavy metals as applicable) are given on the Certificate of Analysis, available on request.

5. Applications and use

Applications	Culinary, Herbal tea & infusions
Markets	Food & beverage
Traditional use systems	Ayurvedic
Suggested use level	Use according to the formulation; typical inclusion in cosmetics 1–10 %, in food and supplements as permitted by local regulations.

The formulator is responsible for confirming suitability, stability and regulatory compliance of the finished product in the intended market. Not intended for direct medicinal use.

6. Packaging, storage and shelf life

Pack sizes	500 g, 1 Kg, 5 Kg — bulk and custom quantities on request
Storage	Store in tightly closed original containers in a cool (below 25 °C), dry, well-ventilated place, away from direct sunlight, moisture, strong odours and incompatible materials.
Shelf life	24 months from the date of manufacture in unopened original packaging stored as recommended.

7. Documentation and quality

Safety Data Sheet	SDS-91877-PDR-PINIG — available for download on the product page
Certificate of Analysis	Batch-specific COA available on request
Other documents	Allergen, IFRA, origin and other statements on request, subject to availability

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