

TECHNICAL DATA SHEET

Product Information

Product Name: Pink peppercorn food fragrance oil (origin: Madagascar), PN AF-SCTR1FRG
Scientific name: *Schinus terebinthifolius*
Parts utilized for extraction: Berries (dried)
Appearance: Clear, colourless to pale-yellow mobile liquid
Aroma: Bright, peppery and resinous, with a sweet fruity top
Solubility: Insoluble in water; soluble in ethanol and fixed oils

Raw Material Specification

Analysis	Method	Result
Total ash for herb	Ph. Eur. (2.4.16)	<4%
Pesticides	GC/MS, LC-MS/MS	Complies with Ph. Eur. (2.8.13)
Aflatoxins (G1, G2, B1, B2)	AOAC 999.07	Complies with Ph. Eur. (2.8.18)
Ochratoxin A	AOAC 2004.10	Complies with Ph. Eur. (2.8.22)
Benzo(a)pyrene (PAH)	JOSS 2002 25, pp. 96-100	<10 ppb

Extract Specification

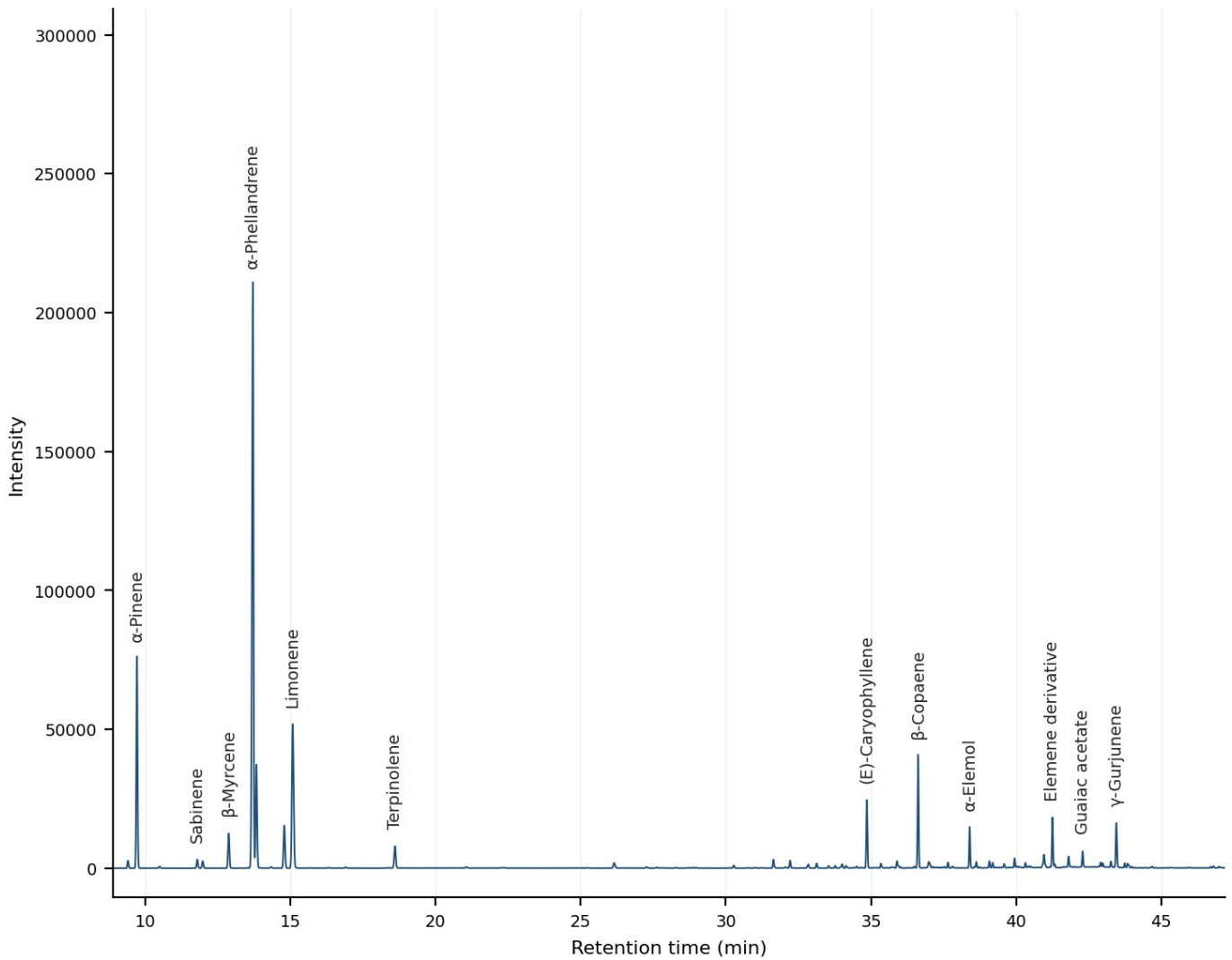
Analysis	Method	Specification	Result
Major components:			
α-Phellandrene	GC-FID, area normalisation (AF-LABGC003)	min. 30 %	37.82 %
α-Pinene		8 - 16 %	11.24 %
Limonene		6 - 15 %	10.87 %
δ-3-Carene		3.0 - 9.0 %	6.16 %
β-Copaene		2.0 - 8.0 %	5.25 %
(E)-Caryophyllene		1.0 - 6.0 %	3.31 %
p-Cymene		1.0 - 5.0 %	2.76 %
TOTAL		min. 70 %	77.41 %
Identified compounds (GC-FID area)	GC-FID, area normalisation (AF-LABGC003)	min. 90 %	97.11 %
Arsenic (As)	ICP-OES (In-house method)	N.D. (< 1 ppm)	N.D.
Cadmium (Cd)		N.D. (< 3 ppm)	N.D.
Lead (Pb)		N.D. (< 1 ppm)	N.D.
Mercury (Hg)		N.D. (< 0.1 ppm)	N.D.
Total aerobic microbial count (cfu/g)	ISO 4833-1	<10000	Complies
Yeast & mold (cfu/g)	ISO 21527-2	<100	Complies
<i>Escherichia coli</i>	ISO 16649-2	N.D. (in 1 g)	N.D.
<i>Salmonella</i>	ISO 6579	N.D. (in 25 g)	N.D.
<i>Pseudomonas aeruginosa</i>	ISO 13720	N.D. (in 1 g)	N.D.
<i>Staphylococcus aureus</i>	ISO 6888-1	N.D. (in 1 g)	N.D.

Batch Number:
20260907-SCTR1FRG

ALTRAFLORA

Manufactured:
07.09.2026

Chromatogram



Additional Data

Storage conditions: Store in cool and dry place, keep away from intense light and high heat.

Carrier: Fractionated coconut oil (caprylic/capric triglyceride, MCT).

Packaging: 10 mL amber glass bottle with food-grade fine-mist spray head; also supplied by the kilogram (1-5 kg/bottle, 10-25-50 kg/drum).

Shelf life: 24 months

Dosage and use: Pink peppercorn gives a bright, sparkling pepper note without the pungency of black pepper, and is used in confectionery, sauces and dressings, in gin and aperitif bases, and widely in fine fragrance as a fruity-spicy top note. α -Phellandrene dominates the profile at above 30 %, with α -pinene and limonene supplying the fresh terpenic lift and a sesquiterpene tail giving persistence. Botanically this is *Schinus terebinthifolius** and not a true pepper. Compositional figures in the Extract Specification and the chromatographic profile refer to the essential-oil fraction of the product, determined by GC-FID area normalisation; the carrier is stated separately above.

Batch Number:
20260907-SCTR1FRG



Manufactured:
07.09.2026

Full chromatographic profile (GC-FID)

Name	CAS	RT (min)	Content (%)
α -Thujene	2867-05-2	9.395	0.39
α-Pinene	80-56-8	9.704	11.24
Camphene	79-92-5	10.489	0.11
Sabinene	3387-41-5	11.785	0.50
β -Pinene	127-91-3	11.973	0.42
β -Myrcene	123-35-3	12.868	2.08
α-Phellandrene	99-83-2	13.701	37.82
δ-3-Carene	13466-78-9	13.821	6.16
p-Cymene	99-87-6	14.782	2.76
Limonene	138-86-3	15.073	10.87
Terpinolene	586-62-9	18.599	1.52
Sabinyl acetate	3536-54-7	26.151	0.40
Bornyl acetate	76-49-3	30.275	0.15
δ -Elemene	370572-92-2	32.215	0.39
Citronellyl acetate	150-84-5	33.130	0.24
Lavandulyl acetate	25905-14-0	33.541	0.13
α -Copaene	138874-68-7	33.766	0.12
cis-Geranyl acetate	141-12-8	34.009	0.28
β -Elemene	33880-83-0	34.141	0.14
α -Gurjunene	151283-74-8	34.515	0.09
(E)-Caryophyllene	13877-93-5	34.860	3.31
cis- α -Bergamotene	18252-46-5	35.344	0.26
α -Humulene	6753-98-6	35.745	0.07
9-epi-(E)-Caryophyllene	68832-35-9	35.899	0.43
(E)- β -Farnesene	18794-84-8	36.491	0.09
β-Copaene	18252-44-3	36.627	5.25
Bicyclogermacrene	67650-90-2	37.137	0.08
cis- α -Bergamotene	18252-46-5	37.250	0.05
Germacrene A	28387-44-2	37.500	0.05
δ -Elemene	370572-92-2	37.657	0.24
δ -Cadinene	16729-01-4	37.812	0.10
α -Elemol	19078-36-5	38.403	1.84
Germacrene B	15423-57-1	38.633	0.29
4-epi-Cubedol	—	39.084	0.33
(E)-Caryophyllene	13877-93-5	39.197	0.25
Guaiol	489-86-1	39.591	0.20
Rosifoliol	63891-61-2	39.951	0.44
13-Hydroxyvalencene	438536-20-0	40.033	0.08
β -Atlantol	38142-56-2	40.113	0.07
β -Eudesmol	473-15-4	40.324	0.23
α -Eudesmol	473-16-5	40.428	0.07
Viridiflorene	21747-46-6	40.499	0.07
epi- γ -Eudesmol	98683-12-6	40.965	0.90
Elemene derivative	515-13-9	41.256	2.26
α -Elemol	19078-36-5	41.336	0.15
Guaiac acetate	134-28-1	42.297	0.73
β -Guaiene	88-84-6	42.917	0.21

Pink peppercorn food fragrance oil (*Schinus terebinthifolius*), product number AF-SCTR1FRG

Batch Number:
20260907-SCTR1FRG



Manufactured:
07.09.2026

Name	CAS	RT (min)	Content (%)
α -Guaiene	3691-12-1	42.993	0.19
Guaiene derivative	134-28-1	43.269	0.27
γ -Gurjunene	22567-17-5	43.457	2.18
Hinesol acetate	88494-77-3	43.747	0.20
β -Selinene	17066-67-0	43.847	0.29
Hinesol acetate derivative	88494-77-3	43.993	0.06
Patchoullyl acetate	67152-05-0	46.716	0.06