CERTIFICATE OF ANALYSIS

COA*

BEWIT White Pepper

Czech: Pepř bílý esenciální olej
Latin: Piper nigrum

Batch number: AX2023/06

CTEO

★★★★★
QUALITY
GUARANTEED

We have developed our own set of standards and protocols CTEO® – **CERTIFIED THERAPEUTIC ESSENTIAL OILS** to monitor, check and evaluate the quality of our essential oils. Our goal is to consistently offer our customers essential oils in the best and most beneficial quality.

Certificate of analysis disclaimer

COA is a document published by BEWIT Natural Medicine, s.r.o., which contains both general and specific information about essential oils and other BEWIT products. The COA includes information from literary publications and other publicly available sources as well as selected sensometric analyses from BEWIT laboratories (BEWIT ESSENTIAL LABORATORIES), supplier analyses and, in some cases, tests from independent laboratories. The COA published for a given product may not always match the product batch on offer at BEWIT at the time and may not always describe all batches of the given product that may be on offer at the time.

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General information

Batch number	AX2023/06
English	BEWIT White Pepper
Czech	Pepř bílý esenciální olej
Latin	Piper nigrum
Country of origin	India
Part of a plant	Fruit
Method of acquisition	Steam distilled
Color	Light yellow
Odor	Fresh, woody, warm, spicy
cas number	8006-82-4
Main components	β-caryophyllene
Refractometric index	1,461-1,495
Flash point (°C)	54

General information

Components

COMPOUND	RELATIVE CONTENT (%)
β-caryophyllene	20,2
D-limonene	15,9
α-pinene	14,8
Sabinene	14,5
β-pinene	11,9
3-carene	5,7
β-myrcene	2,4
α-phellandrene	2,0
1,8 Cineole (Eucalyptol)	1,4
α-thujene	1,3
para Cymene	0,8
Camphene	0,7
Eugenyl acetate	0,6
Linalool	0,5
Bornyl acetate	0,4
Terpinolene	0,3
γ-terpinene	0,2
Terpinen-4-ol	0,2
Isoeugenol (Z)	0,2
Cinnamyl acetate	0,2

List of cosmetic allergens

Allergen INCI name	CAS number	%
Amyl cinnamal	122-40-7	--
Amylcinnamyl alcohol	101-85-9	--
Benzyl alcohol	100-512-6	0,1
Benzyl salicylate	118-58-1	--
Cinnamyl alcohol	104-54-1	--
Cinnamal	104-55-2	--
Citral	5392-40-5	--
Coumarin	91-64-5	0,1
Eugenol	97-53-0	0,1
Geraniol	106-24-1	--
Hydroxycitronellal	07-75-5	--
Hydroxymethylpenthyl-cyclohexenecarboxaldehyde	31906-04-4	--
Isoeugenol	97-54-1	0,2
Anisyl alcohol	105-13-5	--
Benzyl benzoate	120-51-4	--
Benzyl cinnamate	103-41-3	--
Citronellol	106-22-9	0,1
Farnesol	4602-84-0	--
Hexyl cinnamaldehyde	101-86-0	--
D-limonene	5989-27-5	15,9
Linalool	78-70-6	0,5
Methyl heptine carbonate	111-12-6	--
3-Methyl-4-(2,6,6-trimethyl-2-cyclohexen-1-yl)-3-buten-2-one	127-51-5	--
Oak moss	90028-68-5	--
Tree moss	90028-67-4	--

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Independent tests and studies

TISSERAND, Robert a Rodney YOUNG. Essential oil safety: a guide for health care professionals. Second edition. Edinburgh: Elsevier, 2013. ISBN 9780443062414.

Certificate

Food grade

According to
BEWIT Internal Directive No. 4/2022
Use of essential oils in food.

100% PURE AND NATURAL

We confirm that the product is 100% pure, natural,
without synthetic additives and suitable for food.

Legislative:

- Czech Regulation 398/2016,
- European Regulation (EC) No. 1334/2008
- US FDA – GRAS
- Literature: Essential oil safety – Robert Tisserand, Rodney Young.

Caution, recommended usage:

Just dip the tip of the toothpick in essential oil
and stir it in 20 ml of vegetable oil (e.g. sunflower oil).
A few drops of the prepared mixture, season the finished dish.