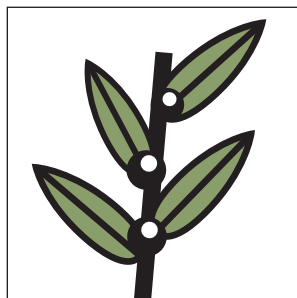


# ESSENTIAL OILS OF TASMANIA - TECHNICAL DATA

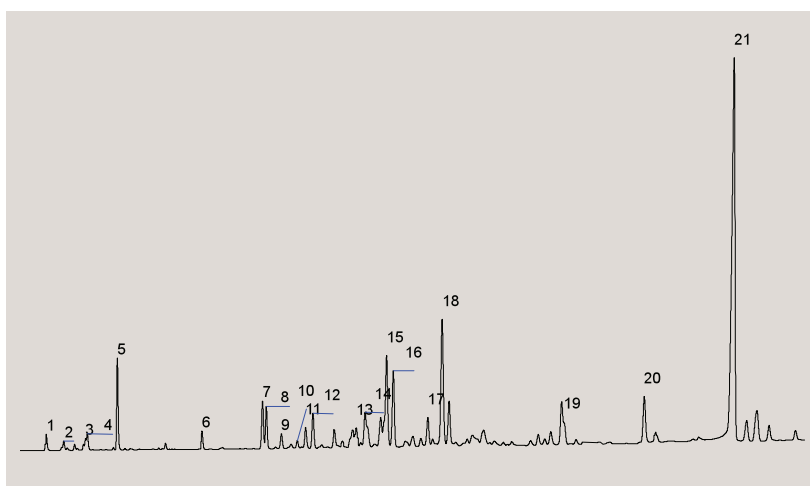
## TASMANIAN NATIVE PEPPER



### CONCRETE AND ABSOLUTE



<b>Name:</b>	Tasmanian Native Pepper – Concrete and Absolute
<b>CAS Number:</b>	183815-52-3
<b>Product Description:</b>	Both concrete and absolute are dark citron green viscous materials at room temperature, extracted from the leaves of the Tasmanian Native (Mountain) Pepper bush, <i>Tasmania lanceolata</i> (Fam. Winteraceae). The absolute is fully soluble in 100% ethanol, and the concrete partially soluble.
<b>Extraction:</b>	The concrete is produced by non-chlorinated solvent extraction from the leaves. Traditional alcohol extraction of the concrete produces the absolute. Leaf is collected primarily in the periods of February/May, and August/September.
<b>Production Areas:</b>	Leaf is collected from large stands primarily in Tasmania's North-East and North-West.
<b>Availability:</b>	Stock is available throughout the year.
<b>Aroma and Flavour:</b>	The concrete and absolute have a distinctive and exotic aroma, possessing fresh, spicy top notes overlying a peppery background. The flavour is very hot and spicy, with the heat being conferred by the primary pungent principle, polygodial.
<b>Chemical Composition:</b>	<p>As determined by gas chromatography, below is a typical chromatogram of the concrete showing the principal components is shown below:</p> <ul style="list-style-type: none"> <li>1 - alpha-pinene</li> <li>2 - beta-pinene</li> <li>3 - limonene + beta-phellandrene</li> <li>4 - 1,8-cineole</li> <li>5 - linalool</li> <li>6 - piperitone</li> <li>7 - alpha-cubebene</li> <li>8 - eugenol</li> <li>9 - alpha-copaene</li> <li>10 - methyl eugenol</li> <li>11 - alpha gurjunene</li> <li>12 - caryophyllene</li> <li>13 - germacrene D</li> <li>14 - bicyclogermacrene</li> <li>15 - calamenene</li> <li>16 - cadina-1,4-diene</li> <li>17 - spathulenol</li> <li>18 - guaiol</li> <li>19 - drimenol</li> <li>20 - polygodial artefact</li> <li>21 - polygodial</li> </ul>
<b>Storage:</b>	Stable in light-proof containers below 4°C for 2 years.
<b>Uses:</b>	Traditionally, and more recently, the leaves of the <i>Tasmania lanceolata</i> bush have been used in food preparation as a substitute for pepper. The extract allows the opportunity to increase its application in the food and beverage industry as a flavouring, whilst still capitalising on its 'bush-tucker' origin.



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