

Black Pepper Extract

Production Method

High-quality black pepper berries are processed into extract using solvent extraction or supercritical CO2 extraction, followed by purification and concentration.



Component

Black pepper extract primarily contains piperine, volatile oils, and dietary fibers.

Function

Digestive enhancement

Bioavailability booster

Anti-inflammatory

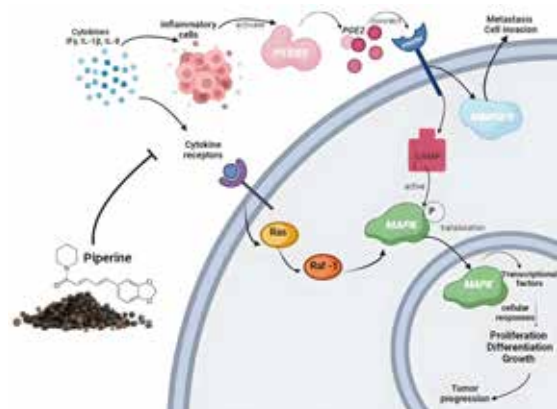
Antioxidant support

Specification

Appearance: Light Yellow Powder

Solubility: Insoluble in Water

Content: 95% piperine



Advantages

High bioavailability applications; Multiple piperine concentration options; Customizable particle size.

Packaging&Storage

Each paper drum contains 25kg of the product, which is Packed in sealed aluminum foil bags with plastic lining or sealed double plastic bags. Please store in cool and dry places.

Application



Nutraceuticals



Food additive