

## I Characteristics

Despite its name, Pepper Sichuan is not technically related to Black Pepper. It belongs to the Rutaceae botanical family (same as citrus).

Very popular spice in China, it is therefore widely cultivated in many areas from southwest to north and northeast China, Sichuan, Gansu, Shaanxi, Henan provinces being the major provinces among many others.

Sichuan is the most well-known province for this spice because it is very characteristic of Sichuan cuisine.

Harvested from June to August, the dried fruit (pod) is the most used part of the Pepper Sichuan plant.

Since 1995, Firmenich's dedicated Naturals sourcing team in China has established solid partnerships locally to provide the best quality pods coming from Southwest China's provinces of Yunnan, Sichuan and Chongqing.

## I Technology

The supercritical CO<sub>2</sub> extraction process developed since 1995 on this material, offered to Firmenich perfumers a new way to use this traditional ingredient in perfumery.

During this process, the olfactive profile is preserved and the tingling numbness effect in the mouth (caused by its 3% of hydroxy-alpha-sanshool) sets the stage for hot spices.

### Forty-five Years' Experience in Supercritical Fluid Extracts

Since the 1970's when initial Supercritical Fluid Extraction (SFE) trials took place, Firmenich has consistently strengthened its position in the field and is now a premier SFE supplier to the Flavor & Fragrance industry.

Supercritical CO<sub>2</sub> Extraction is a technology in which carbon dioxide, put beyond its critical point (73 bars and 30°C), becomes a supercritical fluid with special properties.

#### SFE Key Benefits

- No petrochemical solvent used.
- Safe for workers & the environment.
- Extraction at low temperature preserves the natural profile identity of the raw material.
- Highly selective extraction is possible because of the precise pressure and temperature setup.
- Process conforms with Organic, Natural Ecocert, Halal and Kosher prerogatives.

## I Reported Benefits

The husk around the seeds is used for cooking and is one of the ingredients for the famous Chinese "five spices".

In traditional Chinese medicine Pepper Sichuan is used to relieve abdominal pain and treat colds.

Spicy - Green



*Zanthoxylum schinifolium*

## Portfolio

PEPPER SICHUAN SFE  
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Pure & Natural.  
Ecocert Cosmetic Compliant.

Different from any other ingredients of the Pepper botanical family, Pepper Sichuan brings to mind the citrus facets of a Petitgrain, while the metallic effect gives a tingling sensation.

A unique, complex and pure spicy profile.

**Developed since 1995** for Firmenich perfumers, it is now offered on a widely basis.