



TASMANIAN NATIVE PEPPER

(*Tasmannia lanceolata*)

DATA DETAILS

Produced from the leaves of the native Tasmanian Mountain Pepper bush and traditionally used as a spice or substitute for black pepper, Tasmanian Native Pepper has been a local secret and a favourite flavouring for gourmet Tasmanian products for some time. We are only at the beginning of discovering its potential as a flavour and a fragrance ingredient.

Lipophilic extracts of Tasmanian Native Pepper are very high in the unique pungent compound polygodial. Very few plant species in the world contain this component, which research has shown is responsible for many interesting properties with potential applications in food, flavour, oral care, cosmetics, fragrance, therapeutic goods and cleaning products.



The extract is produced from an abundant wild resource where the bush grows in moist, sheltered environments from sea level to subalpine areas within Tasmania. Plantation production research is ongoing and future production will include cultivated sources using superior clones that have been selected over the last 15 years.

We use the leaves to produce our extract, which is a more sustainable practice for consistent supply, as we do not have to rely on the seasonality of the berries. This results in a unique extract which possesses an aroma reminiscent of the Australian bush, dry paperbark and herbs. As a food flavour, it produces a fresh, spicy lingering heat on the palate.

With EOT's FEMA GRAS registration, we are the only company in the world producing commercial quantities of this unique native extract for use in food products on the international market.

PRODUCT INFORMATION

CAS NUMBER : 183815-52-3

FEMA NUMBER : 4755

BOTANICAL NAME: *Tasmannia lanceolata*

DESCRIPTION: Extractions from the leaf of the Tasmanian Mountain Pepper bush, *Tasmannia lanceolata*. This special Tasmanian native plant contains the unique pungent compound polygodial.

AROMA: Distinct and exotic spicy top-notes with a hint of cinnamon and the Australian bush overlaying a peppery background.

EXTRACTION: The Absolute is produced by non-chlorinated solvent extraction of the leaves of *Tasmannia lanceolata*. The Extract is further refined through CO₂ processing to increase polygodial activity.

APPLICATIONS: Flavour, fragrance, personal care, nutritional, anti-microbial, oral care.

VARIANTS: Tasmanian Native Pepper Absolute and Tasmanian Native Pepper Extract

