

New Quality of Pink Peppercorns CO2 Extract

The Albert Vieille company is proud to announce the addition of a new quality of CO2 extract to its Pink Peppercorns line.

The original Albert Vieille quality is extracted from precious peppercorns gathered on the islands of the Indian Ocean: Réunion, Madagascar, and Mauritius. Today, the naturals specialist at the Givaudan Group introduces a new quality that combines pink peppercorns sourced from both the Indian Ocean and Brazil. This pioneering product is born of a collaboration between the Albert Vieille teams and the perfumers at Givaudan.

With this release, Albert Vieille meets the challenge of offering clients a distinctive, traceable product that remains undeniably price-competitive.

As you know, pink peppercorns develop from the fragrant flowers of *Schinus terebinthifolius*, a small tree native to the Indian Ocean region. These flowers grow in clusters, which later become pink peppercorns. Pink peppercorns are harvested between May and July, when harvesters cut the branches with machetes and place them in bags. The peppercorns are then separated from the branches either through a threshing technique, which entails beating the branches with a small racket, or by hand, branch by branch. The peppercorns are then stored in wooden crates and heated in an oven to reduce their moisture content. Lastly, the harvesters pass the peppercorns through a sieve to sift out any remaining branch and leaf fragments.

For Albert Vieille, strengthening and securing the resources of the pink peppercorn supply chains in the Indian Ocean and Brazil is a top priority, and the supply's sustainability is safeguarded by long-term collaborations with local partners. These partnerships commit both parties to a specified quantity and quality while guaranteeing a fair price. The sourcing areas are also chosen in keeping with Albert Vieille's sustainable commitments and established best practices in peppercorn harvesting.

Pink peppercorn CO2 extract is a prized ingredient in fine perfumery, adding elegance and contemporary character to fragrance compositions. Supercritical CO2 extraction is a process that gives an extract sparkle and freshness, with notes that are remarkably airy, spicy, and lemony. This new quality made with pink peppercorns from the Indian Ocean and Brazil preserves this fresh, sparkling, peppery character in the top note, while contributing dry, woody notes of cedar.

Albert Vieille has now expanded its Pink Peppercorn CO2 Extract line with this new, exceptional quality at a competitive price, all while remaining true to its values of social and environmental responsibility.

For more information on our natural materials, visit our website at www.albertvieille.com.



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