

# PRODUCT SPECIFICATION

## Piperi**SOL**-LSME™

### Self-Emulsifying Dietary Delivery System for Piperine Powder

PRODUCT IDENTIFICATION																																											
Product Name      Piperi <b>SOL</b> -LSME™ Product Description    Piperine SNEDDS Powder Product Code          VNPIPLSME10	Botanical Names <i>Piper nigrum</i> Country of Origin      Sri Lanka DOI                      November 2022																																										
PHYSICAL & ORGANOLEPTIC		NUTRITION FACTS – Serving Size 0.25 gm																																									
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Piperi**SOL**-LSME (VNPIPLSME10) 11.7.22