



TECHNICAL DATA SHEET

Product : Paprika Oleoresin 120,000cu Deodourised

CAS NO

: 84625-29-6

FEMA NO: 2834

E.NO:E160c

Description

Paprika oleoresin is obtained by solvent extraction of paprika, *Capsicum annuum* L.(family: *Solanaceae*) followed by washing with an alcoholic solvent to remove pungency.

Organoleptic characteristics:

Clear dark red oily liquid, nearly free of pungency and deodourised. The product is soluble in fixed oils.

Analytical Quality		
Parameters	Specifications	Test Method
Colour value	119000cu to 121000cu	PL/QC/100 (ref:MSD 10)
Residual solvent	Below 20ppm	PL/QC/109 (ref:FCC)
Heavy metal Analysis		
Total Heavy metals	Below 40ppm	PL/QC/115(ref:AOAC)
Arsenic	Below 3ppm	PL/QC/115(ref:AOAC)
Lead	Below 2ppm	PL/QC/115(ref:AOAC)
Cadmium	Below 1 ppm	PL/QC/115(ref:AOAC)
Mercury	Below 1 ppm	PL/QC/115(ref:AOAC)

Kosher :

Certified by Star-K (USA).

Additives:

Palmolein

GMO Status: The product is free from Genetically Modified Organisms.

Flavoring status according to US (21 CFR 101-22) and EEC(88/388) : Natural

Packing:

Aluminium Bottles (1,2,5 Kg), HM/HDPE drums(20,25,200 Kg)

Storage:

Store preferably in full tightly closed container in a cool, dry place protected from light.

Shelf Life:

12 months under the specified storage conditions.