



TECHNICAL DATA SHEET

Product : **Paprika Oleoresin 80,000cu WS**

Sample No : **BSE150196**

CAS NO : **84625-29-6**

FEMA NO:2834

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. Permitted food additives are added to make product water soluble.

Organoleptic characteristics:

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

<i>Analytical Quality</i>		
<i>Parameters</i>	<i>Specifications</i>	<i>Test Method</i>
Colour value	79,000cu to 81,000cu	PL/QC/100 (ref:MSD 10)
Residual solvent	Below 20ppm	PL/QC/109 (ref:FCC)

Kosher :

Certified by Star-K (USA).

Additives:

Polysorbate 80 (E433), Palmolein (optional).

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

Flavouring Status according to US (21 CFR 101-22) and EC(1334/2008) : Natural flavoring preparation

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.