

SPECIFICATIONS

Product: PAPRIKA OLEORESIN 50.000 C.U. OIL SOLUBLE
Code: 10.050.06/O

Preparation: Obtained by hexane extraction of the fruit of *Capsicum annuum* L. with the subsequent removal of the solvent.

Physical and Chemical standards :

Appearance:	A dark red liquid of oily appearance.	(Sensory)
Flavour:	Characteristic of paprika.	(Sensory)
Density:	0.92-0.94 g/cm ³ (at 20°C)	
Viscosity:	150-250 c.p.s.	
Colour:	50.000 c.u. (+/- 1.000 c.u)	(ASTA 20.1 method)
Asta :	1250 Asta (+/- 25 Asta)	
Carotenoids :	2.79% (+/- 0.06%)	
Moisture content:	< 1 %	(EVESA-FQ-0001)
Sediments:	< 3 %	(EVESA-FQ-0021)
Residual solvents:	< 25 ppm (Hexane)	(EVESA-FQ-0018)
Capsaicinoids:	< 250 ppm (15 to 249 ppm)	
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Lead:	< 2 ppm	
Arsenic:	< 3 ppm	
Mercury:	< 1 ppm	
Cadmium:	< 1 ppm	
Aflatoxin:	< 10 ppb	(EVESA-FQ-0011)
Solubility:	Completely soluble in vegetal oil.	
Standardising agent :	Sunflower oil	
Sudan I-II-III-IV-B:	Not detected	
Others:	The product is free from any artificial colouring material.	

Packaging: Plastic or metallic drums with an inside inlay of epoxy-phenolic..

Storage and shelf life: The product has a 24 months shelf life when stored at ambient in a dark and dry place. Do not freeze.

