

# PRODUCT DATA SHEET

Revision Date: 12/12

## ATUREX<sup>®</sup> Capsaicin

### Capsaicin

The capsaicin is made from the high quality paprika through the process of advanced extraction and purification technology. Its performance is stable. It can dissolve in the ethanol, acetone and so on. And it is widely applied in the medicine, biological chemical industry, the bunker paint and so on.

#### FEATURES

- non-poison
- stable performance
- high security
- White crystalline powder

#### APPLICATIONS

- Widely applied in food
- Medicine
- Cosmetic and feed
- Biological chemical
- Marine paint

PROPERTIES	SPECIFICATION	TYPICAL QUALITY
Appearance	White crystalline powder	PASS
Total capsaicinoids	1%-99%	95%
Molecular formula	C <sub>18</sub> H <sub>27</sub> NO <sub>3</sub>	N/A
Molecular weight	305.40	N/A
<b>TYPICAL PROPERTIES</b>		
Capsaicin & Dihydrocapsaicin	≥75%	≥80%
Capsaicin	≥55%	≥55%
Other capsaicinoids	1%-20%	≤15%
Melting range	56-68°C	60-66°C
Solvent residual	NIL	NIL
Product characteristics	High content, small dosage, no pollution.	
Plant origin	Solanaceae capsicum by ripe fruit is obtained by extracting effective components.	
Raw material	Vanilla base amine hydrochloride and azelaic acid chloride.	
<b>HANDLING &amp; STORAGE</b>	Shuts the light to airtight deposit 18 month.	
<b>CN CODE</b>	3203001990	
<b>PACKAGING</b>	200kg food grade steel drum;and may provide the packing according to the clients' request.	
<b>HEALTH &amp; SAFETY</b>	Please refer to Material Safety Data Sheet	



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