

PRODUCT DATA SHEET

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ATUREX[®] Paprika Oleoresin Oil E100

Paprika Oleoresin

Paprika Oleoresin is produced by the extraction of lipids and pigments from the pods of paprika, sweet red pepper, *Capsicum Annuum* L. It contains mainly carotinoid. It is widely used in feed, food, pharmacy and cosmetic industries, such as processed foods, meat products, sausage, dressings, dry soluble seasonings, food coatings, and snack food seasonings, confectionery, beverage, etc.

FEATURES

- Bright luster
- stable performance
- Scarlet oily liquid

APPLICATIONS

- Widely applied in food
- Medicine
- Cosmetic and feed
- Coloring agent in instant noodles

PROPERTIES	SPECIFICATION	TYPICAL QUALITY
Appearance	Scarlet liquid	PASS
Taste	No taste in food	OK
Specification	Oil soluble	Pass
Color unit	Oil soluble E 100	Pass
TYPICAL PROPERTIES		
Absorbance ratio	A470/454 >1.000 >0.98>1.000 >0.98	0.980-1.010
Insoluble matters	≤5%	≤2%
Capsaicin	≤0.855% (750SHU)	≤0.005% (750SHU)
Lead	≤5	≤3
Arsenic	≤4	≤2
Solvent residual	≤50mg/kg	≤25mg/kg
Quality factor of capsaicin	pass	Pass
Technology	Save physical extraction for pollution-free pepper	
HANDLING & STORAGE	Shuts the light to airtight deposit 18 month.	
CN CODE	3203001990	
PACKAGING	200kg food grade steel drum;and may provide the packing according to the clients' request.	
HEALTH & SAFETY	Please refer to Material Safety Data Sheet	



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