

PRODUCT DATA SHEET

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ATUREX[®] Supercritical Paprika Oleoresin

Supercritical paprika

The Supercritical Paprika Oleoresin takes the high quality peppery as raw material. This product contains like-carotin, which belongs to Vitamin A. It's got by the advanced technology using supercritical CO2 to extract. Widely applied in food, medicine, cosmetics, and feed and so on.. It is the ideal coloring agent in instant noodles, the pickled vegetables, marine product, meats cake product salads, creams, candies, beverage and so on.

FEATURES

- Bright luster
- High purity quotient
- Scarlet oily liquid
- oxidation resistance

- Deep red oil liquid
- No solvent residual and peculiar smell

APPLICATIONS

- Widely applied in food
- Medicine
- Cosmetic and feed

PROPERTIES	SPECIFICATION	TYPICAL QUALITY
Appearance	Deep and oil liquid	PASS
Taste	Unique flavor	OK
Specification	80%	PASS
Color unit	E 60	PASS
TYPICAL PROPERTIES		
Absorbance ratio	A470/454 >1.000 >0.98>1.000 >0.98	0.980-1.015
Insoluble matters	≤5	≤2%
Capsaicin	NIL	NIL
Lead Ppm	≤4	≤2.0
Content	80%	80%
Solvent residual	NIL	NIL
Major coloring composition	Capsanthin	Capsanthin
Technology	supercritical CO2 to extract	Pass
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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