

# DATA SPECIFICATIONS

## ingredients

# Paprika Oleoresin

## Ingredient



### Product description

Paprika Oleoresin is a clarified dark red viscous product obtained from the solvent extraction, separation and refined process of high quality sweet paprika (*Capsicum annum L.*). Then it is diluted with GMO free vegetable oil. Dispersible in fats and oils.

### Application

This product is primarily designed for use in products containing animal or vegetable fats, cheese, salad dressings, spices, seasoning and the meat industry.

### Packing Details, Shelf-life and storage

20 kg net weight; 24 months from the date of manufacture; Protect from direct exposure to light and heat; Store in a cool, dry and ventilated area <25°C.

### Sensory

Red - orange depending on the product and quantity used.

### Country of Origin

Peru



### PHYSICAL AND CHEMICAL STANDARDS

Color Content	100.000 +/- 2%
Moisture	< 2%
Density	0.90 - 0.95 kg/l
pH	< 5.25
Solvent Residue	< 25ppm
Ratio	0.95 - 0.98

### MICROBIOLOGICAL STANDARDS

Total Viable Count	< 1000 cfu/g
Total Yeasts	< 100 cfu/g
Total Moulds	< 100 cfu/g
E.Coli	< 3 nmp/g
Salmonella	absent in 25g

### HEAVY METALS

Arsenic	< 1ppm
Lead	< 2ppm
Mercury	< 1ppm
Cadmium	< 1ppm
Total Heavy Metals	< 10ppm

### LIST OF ALLERGEN

Allergen	According to recipe included		In traces possible (cross-contamination)	
	no	yes	no	yes
cereals (gluten)	x		x	
crustaceans	x		x	
egg	x		x	
fish	x		x	
peanut	x		x	
soya	x		x	
milk	x		x	
nuts	x		x	
celery	x		x	
mustard	x		x	
sesame	x		x	
sulphur dioxide & sulphate	x		x	
lupin	x		x	
molluscs	x		x	

## Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

**The specification is valid until revoked and replaced all previous issues.**