



CIN: U01133KL2010PTC025744

TECHNICAL DATA SHEET

Product: Oleoresin Capsicum 1 MSHU (6.6%)

Product Code: OR-144318

CAS NO : 8023-77-6

FEMA NO: 2234

HS CODE: 3301 9022

Description:

The product is obtained by extraction of ground dried ripe fruits of *Capsicum Annum L* or *Capsicum Frutescent L* with the complete aroma and taste of the fruit.

Organoleptic characteristics:

Reddish to Dark Reddish free flowing liquid with a powerful and refreshing aroma of freshly ground dried fruits of Capsicum. The product is soluble in vegetable oils

ANALYTICAL QUALITY		
Parameters	Specifications	Test Method
Capsaicin Content	9,70,000 – 10,25,000 SHU	GLE/QC/MOA/116 [ASTA]
Colour Value	4000 CU – 8000 CU	GLE/QC/MOA/114 [ASTA]
Residual Solvent	Below 20 ppm	GLE/QC/MOA/113 [FCC]

MICROBIAL QUALITY		
Total plate count	Less than 1000 cfu/gram	US FDA (BAM)
Yeast and Mould	Less than 100 cfu/gram	US FDA (BAM)
E coli	Negative/ gram	US FDA (BAM)
Salmonella	Negative/25 grams	US FDA (BAM)

HEAVY METALS		
Arsenic	Less than 1 ppm	ICP-MS
Lead	Less than 3 ppm	ICP-MS
Cadmium	Less than 1 ppm	ICP-MS
Mercury	Less than 0.1 ppm	ICP-MS

Halal & Kosher: Certified by Halal Certification Services India Pvt Ltd and Star-K Kosher (USA).

Additives: Mono and diglycerides of fatty acids (E471) and Refined Vegetable Oil

GMO Status: The product is free from Genetically Modified Organisms.

Flavouring Status according to US (21 CFR 101-22) and EC (1334/2008): Natural Flavouring Preparation

Blends Offered: The above quality is our standard specification. In addition to this customized blends are also offered to meet specific requirements.

Packaging: 18 kg/20 Kg/ 40 Kgs HDPE pails or as per customer requirement.

Storage: Keep in full & tight containers away from direct heat and light at ambient temperature (24-25°C). Tendency to form sediments on storage. To avoid this warm the container at 45° to 50° in water bath. Stir well before transfer. It is highly irritant. Do not handle with bare hands. Mix well before use.

Shelf Life: Not more than 2 years from the date of manufacture when stored under specified storage condition