



PRODUCT SPECIFICATION SHEET

OLEORESIN PAPRIKA

Ingredients

Oleoresin Paprika (Capsicum Annuum L)

Physical Characteristics

Dark red viscous liquid

Aroma /Flavor

Distinctive acrid aroma and highly pungent

Preparation

Solvent Extraction of the dried pods of chilies

Allergens

Complies with Directive 2003/89/EC and ALBA-List

GMO Statement

None

General Requirements

Product conforms to all provisions of the Federal Food and Drug Cosmetic Act. Product is manufactured in accordance with Good Manufacturing Practices and Under Modern Sanitary Conditions.

Packaging and Storage

HDP Container, 35 lb pail
Shelf-life is 24 months from the date of production.
Store in full, tight containers in a cool dry place protected from light and oxidation.

Microbiological Characteristics

Total Plate Count	< 10 cfu/gm	ASTA Second edition
Yeast and Mold	< 10 cfu/gm	ASTA Second edition
E. Coli	< 3 MPN/g	ASTA Second edition
Salmonella	Neg / 25g, 375g, 750g	ASTA Second edition

Physical / Chemical Characteristics

Color Value	39,000 to 41,200 CV	MSD 10 Method
Capsaicin	6.6% +/- 0.3%	by UV Spectrophotometric method
Residue Solvent	Residual Solvent (TOAL)	Less than 25 ppm

Defect levels

The product shall be free of all other extraneous, foreign, or non-conforming substances which will affect the safety, appearance, and edibility of the product