

PRODUCT SPECIFICATION SHEET

Product: Oleoresin Paprika		Issue Date: 2026	
Product Type: Specialty Ingredients		Country of Origin: India	
Item Code: PAPOLERSN			
Ingredients		General Requirements	
Oleoresin Paprika (Capsicum Annuum L)		Product conforms to all provisions of the Federal Food and Drug Cosmetic Act.	
Preparation		Product is manufactured in accordance with Good Manufacturing Practices and Under Modern Sanitary Conditions.	
Solvent Extraction of the dried pods of chilies			
Physical Characteristics		Technical Information	
Dark red viscous liquid		GMO: None	
Aroma/Flavor		Kosher Certificates: Orthodox Union	
		Allergens: Complies with Directive 2003/89/EC and ALBA-List	
Defect Levels		Packing and Storage	
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		HDP Container,22 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.	

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Microbiological Characteristics

Total Plate Count	< 10 cfu/gm BAM Jan 2001 Chapter 3
Yeast and Mold	< 10 cfu/gm BAM Jan 2001 Chapter 18
E. Coli	Negative
Salmonella	Absent

Chemical Characteristics

Color Value	40000 cu MSD 10 Method 1000 - 1010 ASTACU
Capsaicin	6.6% +/- 0.3% by UV Spectrophotometric method

Residue Solvent

Residual Solvent (TOAL)	20 ppm Max
Residual Hexane	20 ppm Max
Residual Acetone	20 ppm Max
Residual Methanol	20 ppm Max

Heavy Metals

Lead < 5ppm
Arsenic < 3 ppm
Cadmium < 1 ppm
Mercury < 1 ppm