

	PAPRIKA OLEORESIN	SPECIFICATIONS SHEET	
		CODE: HE-ID-20	
		Rev : 00	Page 1 of 1

DESCRIPTION: Product made from the extract of Red Pepper meal (*Capsicum annuum*).

PHYSICAL AND CHEMICAL CHARACTERISTICS

Color Units:	40,000; 80,000; 100,000
ASTA Units:	1,000; 2,000; 2,500
% Moisture:	Less than 2
Density:	0.90 to 0.95 gr/cc
Residual hexane:	Less than 25 ppm
Pungency:	Less than 5,000 (Scoville Heat Units)

MICROBIOLOGICAL STANDARDS:

Germ of the Genus <i>Salmonella</i> in 25 gr:	Free of
Germ of <i>Escherichia coli</i> in 1 gr:	Free of
Germ of the Genus <i>Staphylococcus</i>	Free of
Total Count:	Less than 500 col/gr.
Total Coliforms:	Less than 10 col/gr.
Yeasts and molds:	Less than 10 col/gr.

Uses:

Widely used in the food industry as a spice and coloring agent.

Packaging:

Shipped in 180 kg drums, 20 kg HD plastic carboys or other presentations if requested.