



SAS DIFFUSIONS AROMATIQUES

Edité le : 07/03/2022 par AG

558 allée des Parfums

Parc d'activités "Les Hauts de Grasse"

06530 SAINT-CEZAIRE-SUR-SIAGNE

Tel : +33 (0)4 93 60 82 82 Fax : +33 (0)4 93 60 82 79

Site : www.diffusions-aromatiques.fr Mail : contact@diffusions-aromatiques.fr

Technical Data Sheet

PAPRIKA OLEORESIN

Manufacture SAS DIFFUSIONS AROMATIQUES

Reference : PAPRIKA OLEORESIN

Description

MODE OF OBTAINING : Solvent extraction of the dried pods, followed by removal of pungent principles

BOTANICAL NAME : Capsicum annuum L.

COUNTRY OF FABRICATION : On request, according to each batch

GRADE : 100% Natural

DONNEES ANALYTIQUES

Color : Dark red 100 000 - 100500 cu

Appearance : Viscous liquid

ODOR : Characteristic

Solubility(ies) : Soluble in vegetables oils

Flash point : 235°C

Refractive index to 20°C : [1.520 ; 1.540]

DONNEES NUTRITIONELLES : 915.836 Kcal/100g; total fat 97.38% of which 25.08% saturated fat, polyunsaturated fatty acids 50.15%, monounsaturated fatty acids 11.1%; calcium 0.07%; iron 0.008%; protein 0.08%; sodium 0.019%; phosphorus 0.01%; water 0.31%; ash 0.09%; carbohydrates not detected

OPTICAL ROTATION (°) : ND

Relative density (d_{20/20}) : NA

INDICE DE PEROXYDES : On request

DONNEES REGLEMENTAIRES

ALIMENTARITY : YES

ETHNICAL INFORMATION : KOSHER / HALAL (on request)

MICROBIOLOGICAL CHARACTERISTICS : Total count : <1000 CFU/ml ; Coliforms <1 CFU/ml ; Yeast and moulds <100 CFU/ml ; Pseudomonas absent in 25ml

RESIDUAL SOLVENTS : <20ppm (hexane, acetone, methanol)

N° E : E160c (paprika oleoresine)

MYCOTOXINES : Aflatoxin B1 <5ppb ; Aflatoxin (B1+B2+G1+G2) <10ppb

ADDITIVES : /

ANTIOXIDANTS : /

STATUT SELON REGLEMENT 1333/2008 : Complies with Regulation 1333/2008/EC / Complies with Regulation 231/2012 laying down the specifications of food additives listed in Annexes II and III to Regulation 1333/2008 and Regulation 724/2013 amending Regulation 231/2012

TERPENOIDES : Does not contains Camphor, Eucalyptol, Menthol

SOLVENTS (%) : Contains Sunflower Oil <15%

PRESERVATIVE : /

Specification Data

PAPRIKA OLEORESIN

Shelf life : 24 months in below conditions, after this time it can be used after control.

Storage conditions : Keep in tightly closed container in a cool and dry place, protected from light.

REVISION DATE : 31/01/2022

HEAVY METALS : As<3mg/kg; Pb<10mg/kg; Cd<1mg/kg; Hg<1mg/kg

FOOD ADDITIVE REGULATION : Complies with Regulation 1333/2008/EC / Complies with Regulation 231/2012 laying down the specifications of food additives listed in Annexes II and III to Regulation 1333/2008 and Regulation 724/2013 amending Regulation 231/2012

TENEUR EN CAPSAICINOIDES TOTAUX : Capsaicin 0.01%

LEGISLATION :

FEMA : 2834
EINECS : 283-403-6
n° d'enregistrement REACH : Exempted (annex V) - Flavour only
TARIF DOUANIER : 33019030
COE : 107
C.A.S : 84625-29-6