

PAPRIKA EXTRACT
Code: NC1642
Tariff Code 3203 00 10 - Natural Food Colours (Veg Origin)

Description A dark orange viscous liquid extract of Paprika, emulsified using Polysorbate 80 and standardised with vegetable glycerine. Fortified against oxidation using DL-Alpha Tocopherol

Appearance dark orange viscous liquid

Suitable for: Vegetarian Vegan Kosher Halal GM Free

Uses Food colour compliant to the Directive 2012/231/EC

Usage rate As required

Product identification E160c Paprika Extract

Ingredients Paprika Extract, DL-Alpha Tocopherols, Polysorbate 80, Monopropylene Glycol, Vegetable Glycerine

Major Allergens

Celery and its derivatives	Absent
Crustaceans and their derivatives	Absent
Egg and its derivatives	Absent
Fish and their derivatives	Absent
Gluten	Absent
Lupins and their derivatives	Absent
Milk and its derivatives	Absent
Molluscs and their derivatives	Absent
Mustard and its derivatives	Absent
Nuts, their oils and other derivatives	Absent
Peanuts, their oils and other derivatives	Absent
Sesame seeds, their oils and other derivatives	Absent
Soya and its derivatives	Absent
Sulphur dioxide	Absent
(and sulphites at levels above 10mg/kg or 10mg/l, expressed as SO ₂)	

Chemical

Lead	2 ppm	max
Arsenic	3 ppm	max
Mercury	1 ppm	max
Cadmium	1 ppm	max
Sudan I	<50 ppb	max
Sudan II	<50 ppb	max
Sudan III	<50 ppb	max
Sudan IV	<50 ppb	max

Version no 13	Date 31/07/2019	Review Date 31/07/2022	Approved by A Cordon
---------------	-----------------	------------------------	----------------------

Rhodamine B	<50 ppb	max
Para Red	<50 ppb	max
Butter Yellow	<50 ppb	max
Sudan Red G	<50 ppb	max
Sudan Red VII B	<50 ppb	max
Sudan Red B	<50 ppb	max
Sudan Orange II	<50 ppb	max
Bixin	<50 ppb	max
Nitroaniline	<50 ppb	max
Orange OT	<50 ppb	max
Sudan Black B	<50 ppb	max
Norbixin	<500 ppb	max
Illegal Dyes	> 50 ppb	

Notes Colour Units 20,000 Paprika raw
material tested every batch for illegal dyes

Nutrition

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
2147	511	35.4 g/100g	0.0 g/100g	0.0 g/100g	4.0 mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsat.	Trans	Protein
31.0 g/100g	12.9g/100g	0.0 g/100g	10.9 g/100g	7.2 g/100g	0.0 g/100g	0.0 g/100g

Nutritional results are based upon calculation only, not specific product testing, unless otherwise notified.

Physical

Absorption (Acetone)	25 - 30
DEcmc	< 2.0 @ 0.1% v std
Sieve Mesh 1mm	100% Passes
Bulk density	1.3g/ml g/l
Colour Method: Colour Units	Value: Equivalent 20,000 cu
Mean Particle size	<1mm
Organoleptic	Passes

Microbiological

TVC	1000 cfu/g	max
Yeasts	100 cfu/g	max
Moulds	100 cfu/g	max
Enterobacteriaceae	0 cfu/g	max
E coli	0 cfu/g	max
Salmonella	Not Detected in 25g	max
Listeria	Not Detected in 25g	max
Aerobic Plate Count	1,000 cfu/g	max

Storage Clean dry conditions in original unopened packaging. Chilled tems recommended (2-6C) otherwise Ambient (7-20C). Avoid direct sunlight

Shelf life 9 Months on opening: 1 Months

Packaging Food Grade palstic jerries

Handling This product is safe for the intended use. Avoid ingestion or direct contact by applying suitable protective measures and personal hygiene

Version no 13	Date 31/07/2019	Review Date 31/07/2022	Approved by A Cordon
---------------	-----------------	------------------------	----------------------

Legal Notice

The information given in this publication is based on our current knowledge and experience, and may be used at your discretion and risk. It does not relieve you from carrying out your own precautions and tests. We do not assume any liability in connection with your product or its use. You must comply with all applicable laws and regulations, and observe all third party rights.

Specifications issued with prefix 'DEV' are in development, are subject to change and should not be relied upon for production or commercial purposes until verified by Plant-Ex Ingredients Ltd

CUSTOMER APPROVAL

Approved on behalf of (Customer Name)..... by position.....
Please sign date and return a scanned copy this spec to quality@plant-ex.com within 14 days after which time approval will be assumed

Plant-Ex Ingredients Ltd, Unit 5 The Polygon, Fourth Way, Avonmouth BS11 8DP
Company Registration Number : 6444123 VAT Registration Number : GB 926 3343 27
Tel 00 44 (0) 1179 828464 Email quality@plant-ex.com

Version no 13	Date 31/07/2019	Review Date 31/07/2022	Approved by A Cordon
---------------	-----------------	------------------------	----------------------