

PAPRIKA EXTRACT HS
Code: NC2073
Tariff Code 3203 00 10 - Natural Food Colours (Veg Origin)

Description A dark orange/brown liquid extract of Paprika (*Capsicum annum*) standardised with vegetable oil and fortified against degradation by heat, oxidation and UV light through encapsulation by Ascorbyl palmitate, Rosemary Extract and Tocopherols

Appearance Dark orange/brown viscous oily liquid

Suitable for: Vegetarian Vegan Kosher Halal

GM Free Non-irradiated

Uses

Food Colour compliant with Commission Regulation (EU) 231/2012. If used as a Flavouring then it is compliant with regulation 1334/2008. Compliant with EC1333/2008 annex 1.

Usage rate As required (0.1 - 0.5% recommended)

Product identification Natural Colour ; E160c Paprika or Natural Paprika Flavouring or Spice Extract

Ingredients Paprika extract, Rosemary extract, Tocopherols, Ascorbyl Palmitate

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

| | | | |
|-----------|-----------|-----------------------------|--|
| pH | 4.3 - 4.7 | Verification using pH meter | |
| 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 | |

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|-----------------|----------|-----|
| 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 | < 50ppb | |

Nutrition

| Energy kJ | kCal | Carbohydr. | Sugars | Fibre | Sodium | Salt |
|-------------|------------|-------------|-------------|-------------|--------------|------------|
| 3562 | 860 | 0.8 g/100g | 0.0 g/100g | 0.0 g/100g | 16.0 mg/100g | g/100g |
| Fat | Saturated | Unsaturat | Polyunsat. | Monounsat. | Trans | Protein |
| 95.2 g/100g | 30.3g/100g | 14.7 g/100g | 39.3 g/100g | 11.7 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) | 117 - 128 |
| Sieve Mesh 1mm | 100% Passes |
| Bulk density | 0.93 - 0.95 g/l |
| Colour Method: E ₁ @ 462nm | Value: 80,000 +/- 5000 |
| 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 temps recommended (2-6°C) Otherwise ambient (7-20°C) Avoid direct sunlight

Shelf life

9 Months on opening: 1 Months

Packaging

Food Grade Plastic Jerries

Handling

This product is safe for the intended use. Avoid ingestion or direct contact by applying suitable protective measures and personal hygiene. For full safety information and necessary precautions, please refer to the Material Safety Data Sheet

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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

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