

PAPRIKA EXTRACT
Code: NC1641
Tariff Code 3203 00 10 - Natural Food Colours (Veg Origin)

Description Water soluble emulsion of Paprika Oleoresin with DL AlphaTocopherol added to fortify the product against degradation by heat, oxygen and light.

Appearance Dark Orange liquid

Suitable for: Vegetarian Vegan Kosher Halal

GM Free Non-irradiated

Uses Food Colour compliant to Commission Regulation (EU) 231/2012

Usage rate 0.1 to 0.5%

Product identification E160c Paprika Extract

Ingredients Glycerine (40-60%), Paprika extract E160c (20-30%), Vegetable Oil (EU GM Free Rapeseed), Sucrose Esters (<1%), DL Alpha Tocopherol (<1%)

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 (and sulphites at levels above 10mg/kg or 10mg/l, expressed as SO ₂)	Absent

Chemical

pH	5.3 - 5.5		Verification using pH meter
Available Water	0.4 g/100g	max	
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

Notes Raw material tested by third party laboratory to assure compliance to Plant-ex Ingredient's Illegal Dye Policy.

Nutrition

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
2089	500	58.3 g/100g	0.0 g/100g	0.0 g/100g	4.0 mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsat.	Trans	Protein
27.6 g/100g	7.8g/100g	6.9 g/100g	9.7 g/100g	2.8 g/100g	g/100g	0.0 g/100g

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

Physical

Absorption (Acetone)	28 - 32
DEcmc	< 1.5 v std
Sieve Mesh 1mm	100% Passes
Colour Method: Colour Units	Value: 18400 - 21200 Nanometre: 462
Organoleptic	Passes

Notes Approx 20,000 Colour Units
Total Capsanthin and Capsorubin - 1.5%

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 Chilled temps recommended (2-6C) otherwise ambient (7-20C). Avoid direct sunlight

Shelf life 9 Months on opening: 1 Months

Packaging UN Approved Drum

Handling This product is safe for the intended use. Avoid ingestion and 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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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

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