

TECHNICAL DATA SHEET

CAPSICUM TINCTURE (FG)

DESCRIPTION: An extract prepared from the dried destalked ripe fruit of Capsicum (Birds Eye Chillies, *Capsicum frutescens* L.), ethanol and water.

As a natural product this may contain a slight sediment; decant or filter before use if necessary.

Ransom Product Code	CA/54
Plant species used	<i>Capsicum frutescens</i> L., variety Birds Eye Chilli
Plant part used	Dried destalked ripe fruit
Flavouring classification	Natural Flavouring Preparation (according to Regulation (EC) No. 1334/2008)
Labelling recommendations	Natural Capsicum Extract, Natural Capsicum Infusion, Natural Capsicum Flavouring, Natural Birds Eye Chilli Extract, Natural Birds Eye Chilli Infusion, Natural Birds Eye Chilli Flavouring, Natural Flavouring, etc.

SENSORY CHARACTERISTICS

A clear yellow-brown liquid free from suspended material.

IDENTIFICATION BY HPLC PROFILE

Complies

CONTENT OF ETHANOL[#]

54 – 58 %v/v

CONTENT OF TOTAL CAPSAICINOIDS

0.08 – 0.12 %w/v

CONTENT OF NONIVAMIDE AS A %AGE OF TOTAL CAPSAICINOIDS

Not More Than (NMT) 5.0 %

MICROBIOLOGY

TOTAL AEROBIC MICROBIAL COUNT

NMT 10³ cfu/ml

TOTAL COMBINED YEASTS/MOULDS COUNT

NMT 10² cfu/ml

BILE TOLERANT GRAM-NEGATIVE BACTERIA

Absent in 1ml

CONTAMINANTS

Monitoring testing for heavy metals, aflatoxins and pesticide residues is carried out on the raw material or product. The product will comply with food legislative requirements if tested.

ANALYTICAL METHODS

All analytical methods detailed above are in accordance with British Pharmacopoeia (BP) standard methods, or ([#]) Ransom methods.

STORAGE

Store in well filled, well-closed containers, protected from light and at a temperature not exceeding 30°C.

RETEST PERIOD

Two years (unopened container)

APPROVAL

Author	C WELHAM	Reviewer:	M WILLETS	QA Approval:	L MAJDI
Date:	18 JUN 2024	Date:	03 SEP 2024	Date:	30 SEP 2024