

## Technical Data Sheet

**Commodity:** Oleoresin Paprika 40'000 CU Organic  
 Oleoresin Paprika is obtained by CO2 extraction of paprika, Capsicum annum followed by washing with an alcoholic solvent to remove pungency.

**Ingredients:** Paprika Extract, Sunflower Oil, Rosmary Extract (for stabilization)  
**Origin:** Europe  
**Use:** Food Grade

### Sensorics parameters

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**Appearance:** Clear dark red oily  
**Odor:** oily with paprika  
**Taste:** oily with paprika  
**Texture:** oily

### Physical & Chemical Parameters

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**Color value** 39'000 – 41'000 CU

### Additives:

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Refined Sunflower Oil  
 Rosmary Extract

**Extraction Method:** CO2  
**GMO:** None GMO according EC Reg 1829/2003 and EC Reg. 1830/2003  
**Shelf Life:** 10 Month after Production  
**Storage conditions:** Store in full tightly closed container in a cool and dry place.  
 Protect from direct light.  
**Certification:** Kosher – only on request  
 Halal – only on request  
**Certification:** The product is produced according a GFSI-Standard.

This information is based on our current knowledge and is to the best of our knowledge. The buyer and/or user is self-responsible for the use of this information and the use, storage and disposition of the product. This responsibility includes compliance with food and other regulations and laws as well as liability for personal injury and property damage.

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