

Paprika Oleoresin (Oil Soluble)

Paprika oleoresin, is a natural colorant. This oil soluble paprika oleoresin is a deep red viscous liquid, bright in color with good flow property and coloration. This product does not impact “hot” taste.

Paprika oleoresin is one of the pure **natural** pigments. It was produced with the natural paprika as material with precise extraction, condensation, and the removal of the hot component.



APPLICATIONS

It is the best color additive for meat, cakes, salad cream. Paprika oleoresin is widely used in food-stuff, medicine, cosmetics, feed industries.

Major Index for food grade paprika oleoresin (oil soluble)

Application	Max. Level
Appearance	Deep red oily liquid, with good flow ability
Color value, 460nm	100,000 CU
Sediments	≤2.0%
Capsathin	≤0.01%
Solvent residual	≤25 mg/Kg
Heavy Metals, as Pb	≤ 10 ppm

Also available is the supercritical paprika oleoresin is Supercritical paprika oleoresin has solvent residual ≤5 mg/Kg, with the other quality index items remaining the same.

Also available is the water soluble paprika oleoresin.