

PRODUCT SPECIFICATION

INCI/Botanical Name	<i>CAPSICUM ANNUUM</i>	Date of Expiry	02 Years
Product Name	Paprika Oleoresin O/s	Extraction Solvent	---
Report No	CF/EF/PAR-2312025/23	Extraction Ratio	---
Parts of Plant	Fruit	Origin	India
Cas No	84625-29-6	HSN Code	33013000
TEST		SPECIFICATION	METHOD
A. Physical Parameters:			
Appearance	Clear oily liquid	Visual	
Color	Dark red color	Visual	
Odour	Characteristic	Organoleptic	
Taste	Characteristic	Organoleptic	
Color Value	NLT 40000 cu	MSD 10	
Loss on Drying (At 105 ⁰ C)	Nil	ASTA 2.0	
Solubility	Soluble in oil	USP 516	
Pungency value	NMT 300 ppm	USP	
B. Heavy Metals:			
Lead (PB)	NMT 0.05 mg/kg	AOAC	
Arsenic (AS)	NMT 0.05 mg/kg	AOAC	
Cadmium (CD)	NMT 0.02 mg/kg	AOAC	
Mercury (HG)	NMT 0.01 mg/kg	AOAC	
C. Residual Solvent			
Residual Solvent	Below 20.0 ppm	FCC	
D. Microbiological Test:			
Total Plate Count	NMT 1000 cfu/g	FDA BAM	
Total Yeast & Mold Count	NMT 100 cfu/g	FDA BAM	
Escherichia coli	Absent	FDA BAM	
Salmonella	Absent / 25g	FDA BAM	
Staphylococcus aureus	Absent	FDA BAM	
Pseudomonas aeruginosa	Absent	FDA BAM	
E. Mycotoxin:			
Aflatoxins (B1+B2+G1+G2)	NMT 0.5 µg/kg	ASTA 24.2	
Pesticides	Conforms	USP 561	
F. Other:			
Standard Packing: 1 Ltr. - 25 Ltrs. in single Aluminum / HDPE container.			
The above material complies with in-house specifications.			
Store in a cool and dry place away from sunlight and heat. The preferred storage is below 30 ° C.			
The Product Is of Herbal Origin. There May Be Minor Color Difference Due to Geographical and Seasonal Variation of the Plant Material.			

Note: This Is Computer Generated Specification & Does Not Require A Physical Signature.

