

	Р	RODUCT SPEC			
INCI/Botanical Name	CAPSICUM ANNUUM		Date of Expiry		03 Years
	Capsicum Extract		Extraction Solvent		
	CN/ANH/CA001A /23		Extraction Ratio		
	Fruit		Origin		India
	84625-29-6		HSN Code		13021919
TEST			ICATION		METHOD
A. Physical Parameters: STECHTORY METHOD					
Appearance		Fine powder		Visual	
Color		Brown color		Visual	
Odour		Characteristic		Organoleptic	
Taste		Characteristic		Organoleptic	
Loss on Drying (105 ⁰ C)		NMT 5.0% w/w		USP 731	
рН	Between 4.0 to 7.0		USP 791		
Ash Content		NMT 15.0% w/w		USP 281	
Solubility					
Water Soluble Extractive		NLT 70.0% w/v		USP 1236	
Alcohol Soluble Extractive 509	‰ (w/v)	NLT 50.0% w/v		USP 1236	
B. Active Ingredients:					
Capsaicin (Capsaicinoids)		NLT 1.0% w/w		HPLC	
C. Heavy Metals:				000	$\square \square$
Arsenic (AS)		NMT 1.0 ppm		USP 231	
Lead (PB)		NMT 10 ppm	11 2 3 1	USP 231	
Cadmium (CD)		NMT 0.3 ppm		USP 231	
Mercury (HG)		NMT 1.0 ppm		USP 231	
D. Microbiological Te	st:				
Total Plate Count		NMT 1000 cfu/g		USP 61	
Total Yeast & Mold Count		NMT 100 cfu/g		USP 61	
Escherichia coli		Absent		USP 61	
Salmonella		Absent		USP 61	
Total Coliforms		Absent		USP 61	
E. Mycotoxin:					
Aflatoxin (B1+B2+G1+G2)		A D 5	D = 5/0	USP 561	
Residual Pesticides	U AL	7/ 60	MELU	USP 561	
F. Other:					
Standard Packing: 25 Kg in sing	gle HDPE Conta	iner.			
The material is free from Allerge					
The material is not tested on anir	nals.				
The material is non-irradiated &	not treated with	ETO.			
The above material complies with	h in-house specif	ications.			
Store in a cool and dry place awa					
The Product Is of Herbal Origin	. There May Be I	Minor Color Difference D	ue To Geographical and	Seasonal V	ariation of the Plant Material.

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



ISO 9001:2015, 14001:2015, 45001:2018, 22000:2018, HALAL, GMP, HACCP, KOSHER, FSSC 2000 ORGANIC, FSSAI & SHEFEXIL Certified.