

### PRODUCT SPECIFICATION

<b>INCI/Botanical Name</b>	<i>CAPSICUM ANNUUM</i>	<b>Common Name</b>	Paprika Oleoresin W/S
<b>Parts of Plant</b>	Fruit	<b>Reference Standard</b>	---
<b>Extraction solvent</b>	---	<b>Carrier</b>	---
<b>Color Shade</b>	Red	<b>Color Code</b>	E10,E40,E60,E100
<b>Batch Size</b>	500kg	<b>Expiry</b>	July- 2027
<b>Origin</b>	India/China	<b>Cas No</b>	84775-94-0.
<b>HSN Code</b>	07142000	<b>Application &amp; Uses:</b> Food/Pharmaceutical/Cosmetology	

TEST	SPECIFICATION	METHOD
<b>A. Physical Parameters:</b>		
<b>Appearance</b>	Red Paprika	Visual
<b>Absorbance E1%, 1cm 460nm</b>	Identify the value	10.3
<b>Loss on drying</b>	NMT 20 % w/w	2.72 %w/w
<b>B. Residual Solvent</b>		
<b>Total Organic Solvent Residue</b>	NMT50 mg /kg	NMT14.3mg /kg
<b>C. Heavy Metals</b>		
<b>Lead (PB)</b>	NMT 10 mg /kg	NMT 10 mg /kg
<b>Arsenic (AS)</b>	NMT 3 mg /kg	NMT 3 mg /kg
<b>D. Microbiological Test</b>		
<b>Total Plate Count</b>	NMT 30000cfu/g	NMT 10cfu/g
<b>E- Coli Group</b>	NMT 15MPN/g	NMT 3.0cfu/g

**E. Other:**

Standard Packing: 25 Kg in single HDPE Container.

The material is free from Allergens / GMO/ BSE - TSE.

The material is not tested on animals.

The material is non-irradiated & not treated with ETO.

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**

Analysis by

Approved by

