

SPECIFICATION SHEET

VERSION 3,00 **VERSION DATE** 11/07/22 **PRINT DATE** 21/12/24

PRODUCT CAPSICUM OLEORESIN 6%

APPLICATIONS Industrial raw material not intended for direct use.

IUPAC NAMECAPSICUM OLEORESINPLANT OF ORIGINCapsicum annum L.

PART OF THE PLANT FRUIT

SYNONYMS CAPSICUM OLEORESIN

CAS 84603-55-4
CAS 2 8023-77-6
EINECS 283-256-8

FEMA 2234

TARIFF NUMBER 3302109000

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST

REACH REGISTRATION NO. Exempt from registration (according to article 2.5 of REACH)

SPECIFICATIONS

ASPECT AT 20°C OPAQUE VISCOUS LIQUID

COLOUR RED
ODOUR SPICY, HOT
TASTE HIGHLY PUNGENT

DENSITY AT 20°C (g / ml)

BOILING POINT (°C)
MELTING POINT (°C)

FLASH POINT (°C) 101,00

ASSAY (% GC) 6% TOTAL CAPSAICIN APPROX.

ACID VALUE (mg KOH/g)

SOLUBILITYINSOLUBLE IN WATERVAPOUR PRESSURENOT DETERMINEDOTHER SOLUBILITIESSOLUBLE IN ETHANOL

OTHER TECHNICAL DATA IT CONTAINS 30-40% OF SUNFLOWER OIL - MONO, DI-GLICERID FROM FATTY

ACIDS: 25-45% - INCI NAME: Capsicum fluorescens.

STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 24 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

ASSURE HOMOGENEITY BEFORE USE.

WE BELIEVE THE ABOVE INFORMATION TO BE CORRECT BUT WE DO NOT PRESENT IT AS ALL INCLUSIVE AND AS SUCH SHOULD BE USED AS A GUIDE. IT IS THE SOLE RESPONSIBILITY OF THE RECEIVER OF OUR PRODUCT TO COMPLY WITH EXISTING REGULATIONS AND INSTRUCTIONS.

THIS PRODUCT HAS NOT BEEN FILTERED DUE TO TECHNICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.