

SPECIFICATION SHEET

VERSION 3,00 **VERSION DATE** 11/07/22 **PRINT DATE** 16/08/24

PRODUCT CAPSICUM OLEORESIN 6%
APPLICATIONS Industrial raw material not intended for direct use.
IUPAC NAME CAPSICUM OLEORESIN
PLANT OF ORIGIN Capsicum 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) -
DENSITY 25/25 -
REFRACTIVE INDEX nD20 -
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) /
BOILING POINT (°C) -
MELTING POINT (°C)
FLASH POINT (°C) 101,00
ASSAY (% GC) 6% TOTAL CAPSAICIN APPROX.
ACID VALUE (mg KOH/g)
SOLUBILITY INSOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE 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.