Creative Enzymes®

Paprika Oleoresin

Cat. No. POGZ-001

Lot. No. (See product label)

Introduction

Description	Paprika Oleoresin is a concentrated botanical extract obtained from the fruit pods, with or without seeds, of Capsicum annuum L. by solvent extraction followed by removal of the extraction solvent.
Applications	Food coloring and flavoring applications.
Synonyms	Oleoresin paprika Paprika extract Resins, oleo-, paprika

Product Information

Species	Capsicum annuum L.
Source	Fruit pods, with or without seeds
Appearance	Deep red to deep purple-red, somewhat viscous liquid or two-phase mixture.
Form	Viscous liquid or two-phase mixture.
CAS No.	68917-78-2
Composition	Capsaicin Capsanthin Capsorubin
Function	Color or coloring adjunct; flavoring agent or adjuvant.
Solubility	Practically insoluble in water; insoluble in glycerin; partly soluble in alcohol with oily separation; soluble in most fixed oils.