

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.