

Application Data Sheet

Paprika OS 120 000 CU



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Description: Paprika OS 120 000 CU is a dark red viscous liquid obtained by solvent extraction of paprika from the pods of the plant *Capsicum annuum* L. (family: Solanaceae) followed by washing with an alcoholic solvent to remove pungent principles, standardisation of colour strength and addition of antioxidants to preserve colour strength.

Use: Paprika OS 120 000 CU provides a dark red to orange shade. This food colourant is widely used in various applications such as meat products, food coatings, popcorn oil, orange juice, spice mixtures, sauces, sweets, and cheese. Not for direct consumption, used as an ingredient. Paprika OS 120 000 CU is soluble in vegetable oils.

Difference in colour with concentration and media variations

Colourant*	213 ppm	426 ppm	851 ppm	1702 ppm	3404 ppm
Active**	25 CU	50 CU	100 CU	200 CU	400 CU

oil



*Based on an average colour strength of 117500 CU. **Active pigment dosage concentration.