

Application Data Sheet

Paprika OS 60 000 CU Blend



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Description: Paprika Oleoresin 60 000 CU Blend is a red viscous liquid derived from the extraction of the pods of the sweet pepper variety *Capsicum annuum* L. The blend is made up of oleoresins of various strengths and stabilised with antioxidants.

Use: Paprika Oleoresin 60 000 CU Blend 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 Oleoresin 60 000 CU Blend is oil soluble.

Difference in colour with concentration and media variations

Colourant *	411 ppm	822 ppm	1645 ppm	3290 ppm	6579 ppm
Active**	25 CU	50 CU	100 CU	200 CU	400 CU

oil



*Based on an average colour strength of 60 799 CU. **Active pigment dosage concentration.