



Olam Spices  
Technical Services  
205 E River Park Circle, Suite 310  
Fresno, CA 93720  
1 877 492 4420  
(fax) 1 559 446 6211

## 444520 OLEORESIN PAPRIKA 2,500 ASTA

**PRODUCT PROFILE:** This product shall be prepared from a hexane extraction of paprika that is blended with sunflower oil to standardized color levels.

Scientific Name *Capsicum annuum L.*

### SPECIFICATIONS:

**Raw Materials:** Shall be free from decay, sunburn/sunscald, insect damage, disease, foreign material or any other deleterious damage or materials.

**Attributes:** Flavor/Aroma: Typical of paprika extract  
Appearance: Deep, dark red viscous oil.

**Ingredients:** Oleoresin Paprika, Sunflower Oil

**Treatment** Product shall not be treated with irradiation, ethylene oxide, or propylene oxide.

**Physical:** Solubility Oil Soluble

**Chemical:** Extractable Color 2,450-2,550 ASTA  
Pungency 1,000 maximum HPLC Scoville Heat Units  
Moisture 3.0% maximum

### Microbiological\*:

Standard Plate Count (CFU/g)	1,000 maximum
Yeast (CFU/g)	100 maximum
Mold (CFU/g)	100 maximum
Coliform (CFU/g)	10 maximum
<i>E.Coli</i> (CFU/g)	None Detected
<i>Salmonella</i> (375g)	None Detected

\*The specific micro testing methodology is located in the OSVI Micro Testing Matrix.

**Kosher Parve:** Certificate # 3P2QJ-WU6VT is available using the following link <http://www.koshercertificate.com>



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**NUTRITIONAL COMPOSITION**

<i>Nutrient</i>	<i>Units</i>	<i>Amount per 100-grams of ingredient.</i>
Water	grams	0.30
Calories	kcal	779
Protein	grams	0
Fat	grams	76.13
Saturated Fat	grams	15.59
Trans-fatty acid	grams	0
Cholesterol	mg	<0.00
Carbohydrates by Difference	grams	23.56
Fiber	grams	<0.50
Sugars	grams	<0.10
Added Sugar	grams	0.00
Ash	grams	<0.01
Calcium	mg	0.90
Iron	mg	0.07
Sodium	mg	2.00
Vitamin A	mcg	524041
Vitamin C	mg	<0.10
Vitamin D	mcg	0.00
Potassium	mg	10.0

*Values provided are calculated from analytical data.*

This information is presented in good faith as typical. However, due to the variability of raw materials and processing, we cannot guarantee that these values are accurate for any specific lots of product supplied.

**SHELF LIFE AND STORAGE GUIDELINES**

<b>STORAGE TEMPERATURE</b>		<b>RECOMMENDED MAXIMUM SHELF LIFE</b>
°F	°C	
50-70	10-21	12 months

Keep away from extended exposure to light and heat to minimize color loss.

**PRODUCT DISCLAIMER**

This specification is provided in good faith. Some product variability is inherent and natural in agricultural based products such as Olam GardenFrost & 100% frozen purees and dehydrated vegetable products. Processing controls are put in place to minimize natural variability but it cannot be fully controlled. Climate, change in weather patterns, and other natural factors can contribute to variability in raw materials, also affecting finished goods. We cannot guarantee these values are accurate for any specific lots of product supplied.



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### ALLERGEN STATEMENT

Known Allergens, to include the major eight, are not permitted in our Olam facilities that produce Dehydrated Onion, Garlic, Vegetables, and Capsicums.

### GMO STATUS

Olam only purchases and uses ingredients that comply with the U.S. Department of Agriculture Food Safety and Inspection Service (FSIS) and U.S. Health and Human Services Food and Drug Administration (FDA) regulations for food safety and nutrition. Both the EPA and the FDA have concluded GM foods approved for human and/or animal consumption are equally safe and nutritious as other foods of similar kind and origin.

Olam ingredients are grown or purchased from non-GM sources and can be considered non-GM, however no further tracking or testing is conducted. In all cases, food safety and quality are the main criteria of concern.

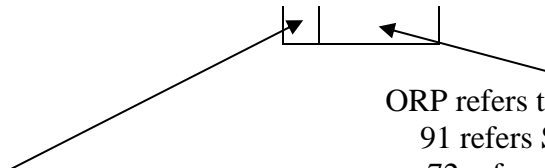
### REGULATORY & CERTIFICATION:

This product complies with Current Good Manufacturing Practices and shall conform to the provisions of the Federal Food, Drug, and Cosmetics Act and its amendments. Olam will ensure compliance with all regulations of the Bioterrorism Preparedness and Response Act of 2002, as well as any regulatory requirements implemented by the Food and Drug Administration (FDA) regarding Facility and Food Security. We have been actively engaged with the Administration during the specific rule making process and have implemented policies and procedures to conform to all finalized regulations. For traceability purposes, Olam can determine the plant location, date of manufacture, production line, and quality of a product from the lot number.

### LOT NUMBER FORMAT:

Olam standard lot number format is a 10-digit code which groups product together for each batch, shift or twenty-four hour production period. The lot number is printed on the adhesive label affixed to each container or stamped directly onto the container. For palletized containers, the lot number is also printed on the adhesive pallet tag affixed to the pallet. All lot numbers are fully traceable via our electronic database system. Contact Customer Operations if you have any questions regarding lot numbering.

Lot # 6RZORP9172



ORP refers to oleoresin paprika  
91 refers Supplier Batch #  
72 refers to Warehouse #

6 refers to the year 2016  
RZ refers to Supplier Code