

PRODUCT NAME **JALAPEÑO STYLE HOT PEPPER OLEORESIN**
PRODUCT CODE **EC 0001**

SPECIFICATIONS

DESCRIPTION

Obtained by the extraction of solvent from the fruit of Jalapeño Chile with subsequent desolventization in a vacuum at low temperatures to preserve odor, color and flavor. The product may show sediment after a long storage period. Soluble in oils, partially soluble in alcohol and insoluble in water.

ORGANOLEPTIC CHARACTERISTICS

APPEARANCE	Viscous liquid.
COLOR	Dark red to reddish brown.
ODOR AND TASTE	Characteristics to jalapeño.

PHYSICO CHEMICAL CHARACTERISTICS

DENSITY 20°C (g/mL)	Minimum 0.900
SCOVILLE UNITS	290,000 – 310,000 S.U.

APLICATIONS

Flavoring agent. It is widely used in all type of canned or packed food, sauces, soups, dips, sausages, etc. The dosage varies depending on product type and intensity of flavor desired in the final product. Non-direct product for consumption (NRTE).

STORAGE

Stored in their original container, closed hermetically, in a fresh place, dry, protected from the dust, the direct light and heat sources.

PACKAGE

1L aluminum container. Each package will have to contain identification of the product, lot number, net weight, date of production and expiration date.

SHELF LIFE

Shelf life is two years if keep as indicated. Shake well before using.

ALLERGENS

This product is free of allergens.

RESEARCH AND DEVELOPMENT DEPARTMENT
UPDATE: JULY 14, 2022. ING. SEBASTIAN GAYTAN MOTA
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