

PRODUCT NAME **HABANERO STYLE HOT PEPPER OLEORESIN 1'000,000 S.U.**
PRODUCT CODE **EC 0002**

SPECIFICATIONS

DESCRIPTION

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

ORGANOLEPTIC CHARACTERISTICS

APPEARANCE	Viscous liquid.
COLOR	Orange red to dark red.
ODOR AND TASTE	Characteristics to habanero, high piquant.

PHYSICO CHEMICAL CHARACTERISTICS

DENSITY 20°C (g/mL)	Minimum 0.900
SCOVILLE UNITS	980,000 – 1'020,000 S.U.

APLICACIONES

Flavoring agent widely used 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

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

PACKAGE

Aluminum containers of 1L. Each package must have a label that indicates the product identification, lot number, net weight, production date and expiry date.

SHELF LIFE

Shelf life is one year if keep as indicated. Shake well before using.

ALLERGENS

This product contains soy lecithin.

RESEARCH AND DEVELOPMENT DEPARTMENT
UPDATE: JULY 14, 2022. ING. SEBASTIAN GAYTAN MOTA
VALIDITY: JULY 14, 2024
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