

**TECHNICAL DATA SHEET**

Effective date: 04.2022

Chili CO<sub>2</sub> Extract

**INFORMATION ON SUBSTANCE / MIXTURE**

INCI	Capsicum Frutescens Fruit Extract
Botanical name	Capsicum frutescens
Manufacturing process	By supercritical fluid extraction with natural carbon dioxide, no solvent residues, no inorganic salts, no heavy metals, no reproducible microorganisms.
Part used	Dried fruits with seeds
Description	Contains all CO <sub>2</sub> -soluble lipophilic components
Composition	4,8 - 5,2 % total capsaicinoids (containing nordihydrocapsaicin, capsaicin, dihydrocapsaicin), carotenoids (beta-carotene, capsanthin, capsorubin)

**TECHNICAL DATA**

**Physical parameters**

Appearance	Liquid
Color	Red
Odor	Characteristic, pungent
Relative density at 20°C	-
Refractive index at 20°C	-
Optical rotation at 20°C	-
Flash point	+100°C

**Chemical composition**

Nordihydrocapsaicin	ns
Nonivamide	< 0.26 %
Sum of Capsaicinoids	4.8-5.2 %
Sum of Carotenoids (calc. as β-Carotene)	ns

**TRANSPORT, STORAGE and SHELF LIFE**

Storage conditions	Store in cool, dry and ventilated area, away from heat sources, sparks and open flames, protected from light in tightly closed original container. Warm up 40°C
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	(104°F) and mix before use !
Shelf Life	Min 48 months under good storage conditions
Custom tariff	-

**LEGISLATION**

Certification	Cosmos approved at manufacturer
Halal Status	Certified by Halal Certification Services (HCS)
Kosher Status	Certified by London Beth Din Kashrut Division (KLBD)
EINECS	288-920-0 / 232-273-9
CAS	85940-30-3 / 8001-21-6

**DISCLAIMER**

All warranty claims in respect to the conformity of our product are subject to our General Terms and Conditions of Sale and Delivery. The data listed above reflects the results of the manufacturer or our supplier quality tests. We do not hereby make any express or implied warranty, whether for specific properties or for fitness for any particular application or purpose. All values are valid for the product when dispatched from the works. We recommend you perform your own quality and or identification checks on receipt.