Application Data Sheet

Paprika OS 60 000 CU

23 Patrys Crescent
Okavango Park
Brackenfell
7560
Cape Town
South Africa

Document number	ADS-05
Revision	5
Effective date	09.07.2026
Review date	June 2027

Description: Paprika Oleoresin 60 000 CU is a red viscous liquid derived from the extraction of the pods of the sweet pepper variety *Capsicum annuum L*. and stabilised with antioxidants.

Use: Paprika Oleoresin 60 000 CU 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 is oil soluble.

Difference in colour with concentration and media variations

Colourant * Active**	411 ppm	822 ppm	1645 ppm	3290 ppm	6579 ppm
	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.