Application Data Sheet

Paprika OS 100 000 CU

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Document number	ADS-24
Revision	2
Effective date	09.07.2026
Review date	June 2027

Description: Paprika Oleoresin 100 000 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 100 000 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 100 000 CU is oil soluble.

Difference in colour with concentration and media variations

Colourant*	243 ppm	487 ppm	974 ppm	1947 ppm	3895 ppm
Active**	25 CU	50 CU	100 CU	200 CU	400 CU
Oil					

*Based on an average colour strength of 102 707. **Active pigment dosage concentration.