



Paprika / Paprika Oleoresin

E-Number : E160c

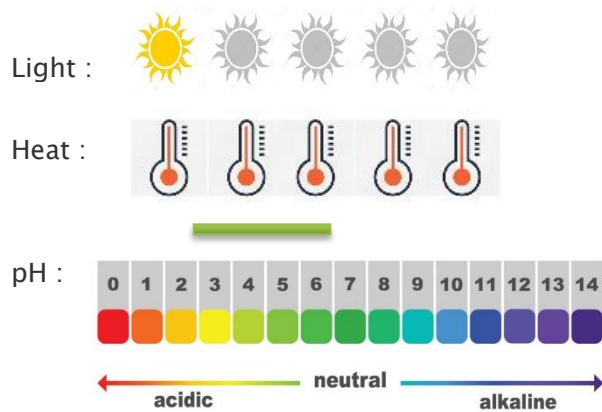
Alternative Names : Paprika Extract, Bell Pepper Extract, Capsanthine, Capsorubin

Paprika is extracted from the Red Pepper *Capsicum annum* L. Paprika naturally gives a reddish-orange hue, with the major pigments extracted being the oil soluble Carotenoids, Capsanthin and Capsorubin.

Color Shade :



Stability :



Product Forms Available

- Paprika
- ✓ Water Soluble Liquid
- ✓ Water Soluble Powder
- ✓ Deodorized Paprika Oleoresin
- ✓ Oil Soluble Liquid

Typical Applications

- ✓ Surimi
- ✓ Meat
- ✓ Snacks
- ✓ Seasonings
- ✓ Soups
- ✓ Sauces
- ✓ Salad Dressings
- ✓ Bakery Products
- ✓ Fruit Preparation
- ✓ Marinades
- ✓ Processed Cheese
- ✓ Convenient Food