

FOOD, FEED & PHARMA

FOOD, FEED & PHARMA			FORM	SOLUBILITY	COLOUR	PROPERTIES
Natural Coloring	PAPRIKA OLEORESIN <i>E160c</i> or not <i>E160c</i>		Liquid	Oil Soluble or Water Soluble	Dark Red - Orange	COLOR UNITS 20 000 to 200 000 C.U. ► Standard or Odourless ► Light & Heat Stable ► Sweet or Hot
			Powder	Dispersible in Oil and Insoluble in Water	Yellowish (Decolored) or Greenish (Standard)	CARNOSIC ACID 1.00 to 30.00 %
Natural Antioxidant	ROSEMARY NATURAL ANTIOXIDANTS BORDANTIX™ <i>E392</i> or not <i>E392</i>		Liquid	Oil Soluble or Water Dispersible	Yellowish (Decolored) or Greenish (Standard)	CARNOSIC ACID 1.00 to 10.00 %
			Powder or Flakes	-	Light Orange to Dark Red	ASTA UNITS Paprika powder from 20 to 200 ASTA ► Sweet (< 100 ppm) or Hot (≤30 000 shu) ► Smoked or Standard ► Light & Heat Stable ► Steam-Treated or Non-Steam Treated (Subject to Customer´s requirements)
Flavouring	BIRD EYE CHILLIES		Whole Chillies	-	Red Orange to Brown Orange	SCOVILLE HEAT UNITS ► From 20.000 shu to 140.000 shu
	CAPSICUM OLEORESIN (Hot Flavour)		Liquid	Oil Soluble or Water Soluble	• Light yellowish (Colorless) < 100 cu • Light Red (Decolored) < 1000 cu • Dark Red (Standard) > 1000 cu	SCOVILLE HEAT UNITS Oil Soluble (≤ 1 500 000 shu) or Water Soluble (≤ 800 000 shu)
	NEO HESPERIDINE - DIHYDROCHALCONE E959 (Flavour Enhancer or Sweetener)		Powder	Water Soluble (0.4 g/l)	White / Beige	NH-DC Purity ≥ 98.00 %
	HERB & SPICE OLEORESINS AND ESSENTIAL OILS		Liquid	Oil Soluble or Water Soluble (Only oleoresins)	-	% OF ESSENTIAL OIL IN OLEORESINS UPON AVAILABILITY



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Natural Citrus Extracts & other Flavonoids	BITTER ORANGE PEEL EXTRACT		Liquid	Water Soluble	Brownish	BITTER TASTE Rich in Bioflavonoids
	CITRUS BIOFLAVONOIDS (Naringin, Hesperidin, Diosmin, etc.)		Powder	Water Soluble	Brownish to white	BITTER TASTE Rich in Bioflavonoids
Other products	GARLIC POWDER & GARLIC LIQUID EXTRACTS (Oleoresins, Oil Macerated& Essential Oils)		Liquid	-	Yellowish Liquid to Light Beige - Brown	GARLIC FLAVOUR Typical Natural
			Powder	Oil soluble or Water soluble	Light Beige or Light Brown	GARLIC FLAVOUR Typical Natural
	QUINOA		Seeds	-	White or Red	CONTAINS THE 9 ESSENTIAL AMINO ACIDS
	HERBS		Seeds, leaves, flakes or grounded	-	Typical colour of each herb	% ESSENTIAL OIL 1.00 to 4.00 %
Flavouring Function	ESSENTIAL OILS		Liquid	Oil Soluble	-	TYPICAL CONCENTRATED HERB OIL ODOUR
	AROMA CHEMICALS		Liquid, Powder or Crystallized	Oil Soluble or Water Soluble	-	AROMA (Subject to Customer ´s requirements)
	FLAVOURS		Liquid	Oil Soluble or Water Soluble	-	FLAVOURS (Subject to Customer ´s requirements)
PERFUMERY AND COSMETICS			FORM	SOLUBILITY	COLOUR	PROPERTIES
Labdanum derivatives	LABDANUM ABSOLUTES, RESINOIDS & CONCRETES		Semi-Solid	-	Brown	TRANSMITTANCE 45.00 – 65.00 % or L, a, b values
	LABDANUM GUMS		Semi-Solid	-	Dark Brown	WATER CONTENT 5.00 – 10.00 % or 20.00 – 30.00 %

