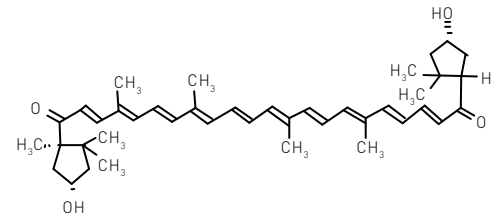


# PAPRIKA E160C

**Origin:** Extract with a high concentration of Capsanthin and Capsurobin. made from the dried fruits of the sweet Bell Pepper plant: *Capsicum annum*.



**Profile:** A natural orange colour.

**Formats:** Available in both oil and water-soluble liquids and Spray dried powder is also available to give a vibrant orange colour

**Stability:** When blended with natural antioxidants, Paprika has good heat and light stability, with a pH range of 3 – 8.

## Applications:

- Bakery
- Confectionery
- Dairy
- Fat based applications (ice cream and margarine)
- Sauces
- Meat Products
- Sea-Foods
- Sports Nutrition
- Seasonings



## Technical Support

Talk to our team about the options available and our recommendations which would be given according to the application. Accelerated stability testing can also be undertaken in our laboratories to assist our partners.