

PRODUCT SPECIFICATION SHEET FOR CAPSICUM OIL

GENERAL INFORMATION			
INCI Name	Capsicum frutescens Fruit Extract		
Botanical source	Capsicum frutescens		
Botanical family	Solanaceae		
Description	Capsicum Fruits macerated/infused in extra virgin Vegetable oil (Sunflower oil, Olive oil, Almond oil, etc.)		
Status	Conventional / Organic		
Part of Plant Used	Fruits		
Production Process	Maceration		
Origin	Egypt		
Manufacturer	Pure Essential Oils & Herbs Co.		
REGULATORY INFORMATION	ON		
FEMA	2266	EINECS	288-920-0
FDA	182.2	CAS EINECS	N/A
CAS TCSA	85940-30-3	Product Code	PCP-07400
PHYSICAL PROPERTIES			
Appearance	Pale ye <mark>llo</mark> w to brown liquid		
Odour/taste	Warm, spicy,		
Relative density @ 20°C	0.910 - 0.925		
Refractive index @ 20°C	1.440 - 1.475		
Acid Value	Less than 4		
Solubility	Insoluble in water, soluble in alcohol and fixed oils.		
Flash Point	>100		
Shelf Life	24 Months		
Uses	Food Additive , Pharmaceutical Industries		

STABILITY AND STORAGE:

Keep in tightly closed container in a cool and dry place, protected from sunlight. When stored for more than 24 months, quality should be checked before use

Disclaimer:

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification

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Approved by: QΑ Version: 24 Jan. 2020





























