

Product Description

Product Name: Capsaicin Powder -CE

Composition: Capsaicin (chili extract) and Maltodextrin

Description: Capsaicin powder is produced from chili extract through particular drying processes. The powder is free flowing, orange-red in color with typical chili flavor and taste. It is suitable for in health food, instant soup, instant noodle, seasonings, confectionery, etc.

Specification:	Moisture	Less than 7.0 %
	Capsaicin	0.15 \pm 0.02%
	Color Value	450 \pm 100 CU
	Heavy metals (as Pb)	Less than 20 ppm
	Arsenic (as As ₂ O ₃)	Less than 2 ppm
	Total Plate Count	Less than 1 \times 10 ⁴ CFU/g
	Coliform	Negative
	Yeast & Mold	Less than 100 CFU/g

Storage: This is a hygroscopic product; please keep it in a cool (suggest to store below 4°C) and dry place.

Shelf Life: 18 months.

Packaging: 5Kg \times 4 \times 10Kg \times 2 / Carton with inner HDPE bags.

Manufacture process :

