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Plant Lipids[®] Limited

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CHILLI EXTRACT OIL

Manufacturing Process of the product:

Dry chilli is cut , pericarp and seeds are separated in an air classifier based on density difference (seeds are heavier). The seeds are then passed through an expeller for pressing out oil. The collected oil is kept over night when particle settle. The clear oil is decanted and filtered. This is analysed for quality check.

Description:

Chilli extract oil is obtained by expelling the paprika seeds separated from *Capsicum annum* L.(family: *Solanaceae*) of Indian origin.

Organoleptic characteristics:

Clear bright red oily liquid with hot flavour and taste.

Specifications:

	<u>Standard Spec.</u>	<u>Test Result</u>
Capsaicin	: 0.02% to 0.1%	0.08%
Colour value	: 500 to 2000 cu	1175 cu
Saponification value	: 186 to 189	187.3
Specific Gravity at 25° C	: 0.922 to 0.929	0.925
Softening Point	: 17 to 19° C	18.2° C

PESTICIDE RESIDUE ANALYSIS

	<u>Test Results</u>
Total BHC without Lindane(ppm)	- Below Detection Level
Lindane (ppm)	- Below Detection Level
Endosulfan (ppm)	- Below Detection Level
DDT Isomers (ppm)	- Below Detection Level

Detection Level – 0.01 ppm

Order No. : KI-1659-S

Quantity :

Lot No. : 10004619

Mfg. Dt :

Sl. No. : 1-12

Packing:HM/HDPE drums (200 Kgs)

Storage:

Store preferably in full, tightly closed container in a cool, dry place protected from light.

Effective period for storage :

Effective for 18 months in a cool place protected from light.