

# **Chilli Oleoresin, Paprika Oleoresin, Paprika Extract, Oil-soluble Extract from the Fruits Of Capsicum Annuum, Capsicum Frutescens, Oleoresin Capsicum, Chilli Extract, Spice Oleoresin, Flavouring Agent, Coloring Agent, Chili Oleoresin, Chilly Oleoresin, Ma**

## **Description:**

Paprika Oleoresin is a deep red colored, semiviscous liquid extracted from dried red pepper or paprika. It draws its deep red color from various Carotenoids present in Red Pepper. Paprika Oleoresin is a natural extract without any antioxidant. It is highly sensitive to light, heat and air. The paprika oleoresins are produced by solvent extraction of dried, ground red pepper fruits, using a solvent-system compatible with the lipophilic/hydrophilic characteristics of the extract sought and subsequent solvent-system removal. The solvents most commonly used for paprika oleoresin extraction are trichloroethylene, ethylacetate, acetone, propan-2-ol, methanol, ethanol and n-hexane.

## **Applications:**

1. Flavouring Agent: Due to its pungent effect it is used to provide flavour in food products.
2. Coloring Agent: Coloring of food, eatables and medicines is common application where chilli oleoresin gives a range of red color.
3. Safety Gear: It is used in making safety gear for girls and can make a person blind for few minutes.
4. Preservative: Capsaicinoids help to preserve the meat and other food items against microbial activity.

**For more details download PDF file**

**Keywords:** Chilli Oleoresin, Paprika oleoresin, paprika extract, oil-soluble extract from the fruits of Capsicum annuum, Capsicum frutescens, Oleoresin Capsicum or Chilli Extract, Spice oleoresin, Flavouring Agent, Coloring Agent, Chili oleoresin, Chilly oleoresin Manufacturing Plant, Detailed Project Report, Profile, Business Plan, Industry Trends, Market Research, Survey, Manufacturing Process, Machinery, Raw Materials, Feasibility Study, Investment Opportunities, Cost and Revenue, Plant Economics, Produ

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