



MicroCap® P-21-WSS-P-125-500

Product Data Sheet

Version: 1 DS US EN 01-28-2022

Description

MicroCap® P-21-WSS-P-125-500 is a dark red, free flowing powder produced by extraction from the red pepper fruit, the sweet variety of *Capsicum annuum* L. . The extract is encapsulated in a matrix of food grade ingredients. The major coloring principles are capsanthin and capsorubin.

Material no:

689408

Ingredients:

Modified food starch, Sugar, Paprika oleoresin, Rosemary Extract, Sodium ascorbate, Tocopherol.

Raw Material; Source; Origin; Function

Modified food starch; Maize; EU; Stabilizer

Sugar; Sugar cane; North America; Carrier

Paprika oleoresin; Red pepper fruit (*Capsicum annuum* L.); Asia/EU; Color

Rosemary extract; Rosemary leaves/Sunflower oil; EU; Antioxidant

Sodium ascorbate; Synthetic; Asia; Antioxidant

Tocopherol; Soy; Asia/EU; Antioxidant

Palm Oil

The ingredients used for this product are not derived from palm oil.

Contaminants

This product meets the US Regulations in the Code of Federal Regulations (CFR) and FCC monographs for heavy metals (where applicable). Pesticides are listed in 40 CFR.

Enzymes

No enzymes used in the production of this product.

Natural status

According to existing US regulations there is no definition of the naturalness of colors. Therefore Oterra has established a position on naturalness of colors based on NATCOL (Position on the Definition of the term "Natural color") and CODEX positions.

Product Status: Natural Color (N1)

This is a color substance that is derived from plant, animal, mineral or microbiological source. The color substance is derived through traditional processing and/or appropriate physical processing (including distillation and solvent extraction).

The process does not modify the chemical nature of the coloring substance.

(Above refers to the NATCOL Position on the Definition of the term 'Natural color')



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Microbiological method references

Total Viable Count = CMMEF Chapter 8.72

Total Yeasts and Moulds = BAM Chapter 18

Total Enterobacteriaceae = CMMEF Chapter 9.62

Aerobic Sporeforming Bacteria = AACC 42-40 mod.

Sulphite reducing clostridia = ISO 15213

Salmonella sp. = AOAC 2013.01 - VIDAS

Listeria monocytogenes = AOAC 2013.10 – VIDAS

E. coli = CMMEF Chapter 9.933

S. aureus = BAM Chapter 12

Tested according to monitoring plan

California Proposition 65

Oterra colors comply with the State of California's Safe Drinking Water and Toxic Enforcement Act of 1986 known as Proposition 65. This product does not contain levels of contaminants or by-products that require a warning label.

Non-irradiation

Oterra hereby declares that our color products have not been irradiated in its manufacturing.

Sewage sludge

Oterra hereby declares that our color products are free of sewage sludge.

BSE / TSE

The raw materials used for this product do not represent a risk regarding Bovine Spongiform Encephalopathy (BSE) and Transmissible Spongiform Encephalopathy (TSE).

Production site

Manufactured by Oterra, LLC, USA

Supplier's certifications

Certifying body Bureau Veritas (BVC): FSSC 22000

GMP practices

Each production and warehouse site must maintain local GMPs and Food Safety procedures and comply with local regulations. These guiding principles are based on the Global Food Safety Initiative requirements as related to FSSC 22000, TS 22002-1, ISO 22000, Codex Alimentarius Food Hygiene, plus our customers' and our own demands concerning food hygiene and food safety.

Pasteurization

This product has not been pasteurized. Please refer to the Flow Sheet document for further information of the process.

Foreign bodies

Filter: Max 0.01 mm

Magnet: 11000 Gauss

Packaging

www.oterra.com

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Size 5 kg

Type Cardboard box

Characteristics

Material used is foil pouch in cardboard box.

Material used for pouch: LD polyethylene 4 mil bag

Empty packaging weight of box: 726 g (or 1.6 lb)

Dimension of box: 279 mm x 229 mm x 381 mm (or 11 in x 9 in x 15 in)

Height pallet: Stable height is 3 boxes high. Number of boxes/pallet: 17 boxes in one layer and max 51 boxes per pallet

US pallet (Wood) 1016x1219x127 mm (or 40x48x5 in) + plastic wrapping.



Conversion factors: (weight) 1 KG = 2.20462 LB or 1 G = 0.00220462 LB; (length) 1 mm = 0.0393701 inches.

Batch number information

5-10 digit code produced by ERP (SAP) system. No intelligence attribute to the code. We have defined a global procedure for batch tracing and it will be conducted within 8 hours.

Remaining shelf life

Total shelf life less than 8 months: 50 % left of shelf life upon delivery is guaranteed.

Total shelf life more than 8 months: At least 4 months left at the time of delivery

Shelf life after opening the containers

If products are opened or kept at other temperatures than recommended, Oterra cannot guarantee full shelf life and quality of the product.

However, to the best of our knowledge and based on our expertise, products containing preservatives, acetic acid or our OS-products can normally be kept at ambient temperature for a couple of days. All other products should be kept cold and used within 1-2 days. Please contact your Oterra representative for such requests.



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Headquarters:

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US office:

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Emergency number

24/7 number is +45 35 15 56 00.

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MicroCap® P-21-WSS-P-125-500

Product Information

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Description	MicroCap® P-21-WSS-P-125-500 is a dark red, free flowing powder produced by extraction from the red pepper fruit, the sweet variety of <i>Capsicum annuum</i> L. . The extract is encapsulated in a matrix of food grade ingredients. The major coloring principles are capsanthin and capsorubin.		
Packaging:	Material no: 689408	Size: 5 kg	Type: Cardboard box
Physical Properties	Color:	dark red	
	Form:	Powder	
	Solubility:	Water dispersible	
Application	Usage	Foods generally.	
	Please consult Chapter 21 of the CFR for current legislation, as restrictions within specific food applications may apply. Legislations are not globally harmonized, therefore it is advised to consult regulations for the intended market against final application.		
	Depending upon application, processing, and quantity used, this color can yield shades from orange to reddish orange.		
Storage and handling	Directions for use		
	Can be added directly to the food product or dispersed in soft/distilled water prior to use. Can also be dry blended with other powders. Avoid exposure to humidity.		
	Temperature: Conditions:	10 - 30 °C / 50 - 86 °F Dry, Protect from light	
	Ambient transport preferred, refrigerated transport allowed.		
Shelf life	730 days in unopened containers at the recommended storage temperature.		



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Product Information

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Technical Data

Color strength:

Total acidity
(as citric acid):

Odor:

Paprika oleoresin: 19,000-23,000 C.U.
1.5 - 6.5 %

Characteristic

Microbiological quality	
Total Viable Count:	≤ 1000 cfu/g
Total Yeasts and Moulds:	≤ 100 cfu/g
Total Enterobacteriaceae:	≤ 10 cfu/g
Aerobic Sporeforming Bacteria:	≤ 100 cfu/g
Sulphite reducing clostridia:	≤ 10 cfu/g

Pathogens	
<i>Salmonella sp.:</i>	Absent in 25g
<i>Listeria monocytogenes:</i>	Absent in 25g
<i>E. coli:</i>	Absent in 1 g
<i>S. aureus:</i>	Absent in 1 g

Legislation

This color is in full compliance with 21 CFR Part 73.345 and is approved for use in food. It is exempt from certification.

Ingredients

Modified food starch, Sugar, Paprika oleoresin, Rosemary Extract, Sodium ascorbate, Tocopherol.

Labeling

Labeling of this product for the ingredient statement should be according to the FDA regulations, 21CFR 101.22. For example: paprika oleoresin (color); colored with paprika oleoresin; spice and coloring added.

California Proposition 65

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Dietary status

Kosher:	Kosher Pareve Excl. Passover
Halal:	Certified
Vegetarian:	Yes

Technical support

Oterra's Application and Product Development Laboratories and personnel are available if you need further information.