

Material Safety Data Sheet

Section 1. ----- Chemical Identification-----

Name: Paprika Oleoresin/ chili extract
Synonyms: Red Chill Color
Manufacturer And Supplier: Chenguang Biotech Group Co., Ltd.
Address: N.1 Chenguang Road, Quzhou, Hebei 057250
Phone: 86 310 8851999
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Emergency Contact: 86 3108859014
Recommended Applications: Food Ingredients
Restricted Applications: N/A

Section 2. ----- Hazards Identification-----

Paprika oleoresin is a natural extracted oily liquid, there is no hazardous affect for the environments and human beings.

Section 3. ----- Composition/Information On Ingredients-----

Capsanthin and capsorubin
Cas #: 84625-29-6
Mf: C40H56O3

Section 4. ----- First-Aid Measures-----

In Case Of Contact, Immediately Flush Eyes With Copious Amounts Of Water For At Least 15 Minutes.
In Case Of Contact, Immediately Wash Skin With Soap And Copious Amounts Of Water.
If Inhaled, Remove To Fresh Air. If Not Breathing Give Artificial Respiration. If Breathing Is Difficult, Give Oxygen.
If Swallowed, Wash Out Mouth With Water Provided Person Is Conscious.Call Medical.

Section 5. ----- Fire Fighting Measures-----

Extinguishing Media
Water Spray.
Carbon Dioxide, Dry Chemical Powder Or Appropriate Foam.

Special Firefighting Procedures

Wear Self-Contained Breathing Apparatus And Protective Clothing To Prevent Contact With Skin And Eyes.

Section 6. ----- Accidental Release Measures-----

In case of accidental release, people handling wear rubber gloves, take the remaining liquid into normal drum or containers; paprika oleoresin is a natural color, sunlight could make it fading color; use household mop to clean

Section 7. ----- Handling And Storage-----

Sealed
Avoid sunlight
Well ventilation

Section 8. ----- Exposure Controls/Personal Protection-----

Rubber Gloves.
Avoid Inhalation.
Avoid Contact With Eyes.
Wash Thoroughly After Handling.
Keep Tightly Closed.
Store In A Cool Dry Place.

Section 9. ----- Physical And Chemical Properties-----

Dark red oily viscous liquid
Odor of natural paprika
Flash point >100°C
Nonflammable
Nonexplosive



Section 10. -----Stability And Reactivity -----

Stable under room temperature
No reactive with normal oxidant

Section 11. ----- Toxicological Information -----

Paprika oleoresin is a natural color for using as food ingredients, no toxic to human consumption and handling

Section 12. ----- Ecological Information -----

Safety to Environment

Section 13. ----- Disposal Considerations -----

No randomly disposal
Collecting to container for recycling processing

Section 14. ----- Transport Information -----

Safety of sea, road, air transportation
Nonexplosive
Nonflammable

Section 15. ----- Regulatory Information -----

EC No:E 160 c
USA FDA 21CFR73.345
JECFA: Paprika oleoresin
China: GB10783-2008

Section 16. ----- Other Information -----

The above information is believed to be correct but does not purport to be all inclusive and shall be used only as a guide. Chenguang biotech group co., ltd. Shall not be held liable for any damage resulting from handling or from contact with the above product.

