



INNOVATING FOR YOU. WITH YOU.



PAPRIKA

The spice of life





PAPRIKA E160C

Paprika is a popular spice used since olden times. It is an important ingredient in many recipes. Paprika carotenoid, provides an intense orange shade. Paprika oleoresin is obtained by solvent extraction of dried Paprika pepper pods.

APPLICATIONS:

Spice Blends, Cheese, Processed Meat, Snacks Foods, Baked Goods, Dressings.

SHADES:

Orange 



FORMS AVAILABLE:

Oil soluble liquid, Water soluble liquid & Water soluble powder

STABILITY CONDITIONS:

| pH Range | Heat | Light |
|----------|------|-------|
| 3 - 7 | Good | Fair |

Note:- The dosage will vary depending on the end applications.



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ROHA Dyechem Pvt. Ltd.
E: contact@rohagroup.com
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