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Certificate of Analysis

Chili CO2

Capsicum frutescens

Batch #UG-071119

Lab no: 22452
Type no. 049.006
production: March 2017 retest: March 2022
raw material: *Capsicum frutescens* - Fruit with seeds, dried, from organic
country of origin of raw material: Uganda
country of origin of product: Germany
D/E - ratio: 4,0 - 5,9 kg raw material yield 1 kg product.

Product contains: about 30 % Rapeseed oil (organic)

Sensory Check

feature	reference	result
Appearance:	Dark red, clear liquid	meets
Odour:	pungent smell	meets

Analytical Check

feature	method	limits	value	unit
Nordihydrocapsaicin	21.030.07, HPLC	n.s.	0,10	%
Nonivamide	21.030.07, HPLC	< 0,16	0,02	%
Capsaicin	21.030.07, HPLC	n.s.	2,0	%
Dihydrocapsaicin	21.030.07, HPLC	n.s.	0,85	%
Sum of Capsaicinoids	21.030.07, HPLC	3,0 - 3,2	3,0	%
Sum of Carotenoids (calc. as β -Carotene)	21.008.05, Spectrometer	0,60 - 1,0	0,65	%
Colour units	21.055.02, 460 nm	10.000 - 17.000	11060	C.U.
Aflatoxins	EC No. 1881/2006, EC No. 165/2010		meets	
Ochratoxin A	EC No. 1881/2006, EC No. 594/2012		meets	

n.s. = not specified

n.d. = not detected

Storage conditions: Store in a cool, dry place!

The product meets specifications no. 66.555.01/66.518.01; date of analysis: 2017.03.09

The data in this report of analysis have been determined carefully and to the best of our knowledge. Depending on transport and storage conditions the indicated data can be subject to certain changes which are outside of our influence. Hence the report has not the meaning of a guaranty in the legal sense and does not dispense the customer from making his own quality control before using the product.