# [VN] Bell Pepper-Chili Pepper Oleoresin - Capsicum annuum

*Capsicum annuum · Solanaceae*

Oleoresin | Oil-soluble | Food grade | INCI listed in EU CosIng

## 1. Product identification

| | |
|---|---|
| **Product name** | [VN] Bell Pepper-Chili Pepper Oleoresin - Capsicum annuum |
| **Botanical name** | *Capsicum annuum* (syn. *Capsicum abyssinicum, Capsicum angulosum, Capsicum axi, Capsicum baccatum, Capsicum bauhini, Capsicum bicolor*) |
| **Plant family** | Solanaceae |
| **Common names** | Jalapeno, Green Chilli, Mirch, Red Chilli, Chilli, Jalapeno Powder (Chilli) |
| **Indian / Ayurvedic names** | Lal Mirch, మిరపకాయ, മുളക്, Hari / Lal Mirch |
| **Plant part used** | Fruit |
| **Product form** | Oleoresin |
| **Country of origin** | Vietnam |
| **Product code (SKU base)** | 73390-ORS-CAANN |

## 2. Composition and identifiers

**INCI:** Capsicum Annuum Fruit Extract

| INCI / COMPONENT | FUNCTION | CAS | EC | PROPORTION |
|---|---|---|---|---|
| Capsicum Annuum Fruit Extract | Botanical ingredient | 84625-29-6 | 283-403-6 | 100 % |

EU CosIng reference no.: 55144 · INCI status: Verified in CosIng

Where more than one CAS number is shown, the botanical substance is registered under several CAS numbers (e.g. EINECS and TSCA variants); all refer to the same INCI name.

## 3. Manufacturing

| | |
|---|---|
| **Process** | Solvent extraction |
| **Additives** | No added colours, fragrance or preservatives unless stated on the label. |

## 4. Typical properties

| | |
|---|---|
| **Physical state** | Viscous liquid, paste or semi-solid |
| **Appearance / colour** | Characteristic of the plant material; may vary naturally between harvests |
| **Odour** | Characteristic |
| **Solubility** | Oil-soluble |
| **Flash point** | Not determined for this batch — see COA |

Typical values describe the product type and are not a specification. Batch-specific results (assay, moisture, microbiology, heavy metals as applicable) are given on the batch Certificate of Analysis, sent with every order.

## 5. Applications and use

| | |
|---|---|
| **Applications** | Culinary, Skincare |
| **Markets** | Cosmetics & personal care, Food & beverage |
| **Suggested use level** | Use in accordance with IFRA Standards and applicable regulations; typical use level 0.05–2 %. |

The formulator is responsible for confirming suitability, stability and regulatory compliance of the finished product in the intended market. Not intended for direct medicinal use.

## 6. Packaging, storage and shelf life

| | |
|---|---|
| **Pack sizes** | 100 g, 1 Kg, 5 Kg — bulk and custom quantities on request |
| **Storage** | Store in tightly closed original containers (amber glass, aluminium or lacquered steel) in a cool (below 20 °C), dark, well-ventilated place away from heat, ignition sources and oxidising agents. Keep containers well filled to limit oxidation. |
| **Shelf life** | 24 months from the date of manufacture in unopened, well-filled original containers stored as recommended (citrus oils: 12 months). |

## 7. Documentation and quality

| | |
|---|---|
| **Safety Data Sheet** | SDS-73390-ORS-CAANN — available for download on the product page |
| **Certificate of Analysis** | Batch-specific COA sent with every order; available on request before ordering |
| **Other documents** | Allergen, IFRA, origin and other statements on request, subject to availability |

**THE AVAM COMPANY** · H-108, Sector-63, Noida 201301, Uttar Pradesh, India · +91 817 8117 600 · contact@wholesalerco.com
The information in this document is given in good faith and is based on our current knowledge of the product type. It does not constitute a warranty or a legally binding specification. Users must determine the suitability of the product for their own purposes and comply with applicable laws.