Batch Number:
20260106-CPCH1EML

ALTRAFLORA
NATURAL EXTRACTS

Manufactured:
06.01.2026

TECHNICAL DATA SHEET

Product Information

Product Name: Chili Pepper SFE extract — water-dispersible, 0.3% capsaicinoids (origin: Turkey), PN AF-CPCH1EML

Scientific name: *Capsicum chinense*

Parts utilized for extraction: Fruits (dry)

Appearance: Dark-red oil-in-water emulsion

Aroma: Pungent, spicy

Solubility: Dispersible in water (oil-in-water emulsion); miscible with ethanol

Raw Material Specification

Analysis	Method	Result
Total ash for herb	Ph. Eur. (2.4.16)	<3%
Pesticides	GC/MS, LC-MS/MS	Complies with Ph. Eur. (2.8.13)
Aflatoxins (G1, G2, B1, B2)	AOAC 999.07	Complies with Ph. Eur. (2.8.18)
Ochratoxin A	AOAC 2004.10	Complies with Ph. Eur. (2.8.22)
Benzo(a)pyrene (PAH)	JOSS 2002 25, pp. 96–100	<10 ppb

Extract Specification

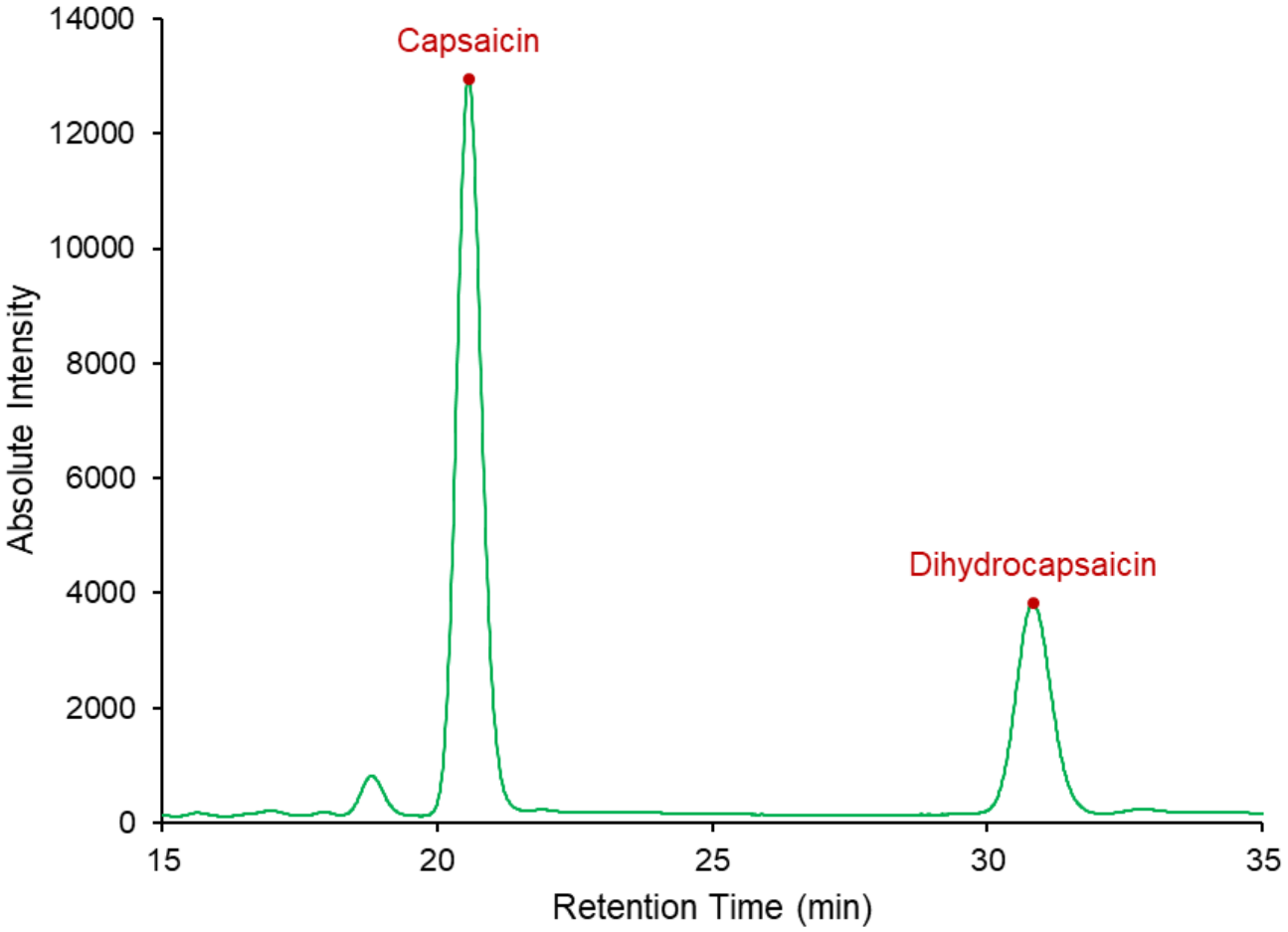
Analysis	Method	Specification	Result
Capsaicinoids:			
Capsaicin	HPLC-DAD (in-house method)	>0.2 %	0.24 %
Dihydrocapsaicin		>0.05–0.1 %	0.06 %
Nordihydrocapsaicin		<0.02 %	0.01 %
TOTAL		**>0.3 %**	**0.32 %**
SCOVILLE HEAT UNITS		**>48000**	**49600**
Arsenic (As)	ICP-OES (In-house method)	N.D. (< 1 ppm)	N.D.
Cadmium (Cd)		N.D. (< 3 ppm)	N.D.
Lead (Pb)		N.D. (< 1 ppm)	N.D.
Mercury (Hg)		N.D. (< 0.1 ppm)	N.D.
Total aerobic microbial count (cfu/g)	ISO 4833-1	<10000	Complies
Yeast & mold (cfu/g)	ISO 21527-2	<100	Complies
Escherichia coli	ISO 16649-2	N.D. (in 1 g)	N.D.
Salmonella	ISO 6579	N.D. (in 25 g)	N.D.
Pseudomonas aeruginosa	ISO 13720	N.D. (in 1 g)	N.D.
Staphylococcus aureus	ISO 6888-1	N.D. (in 1 g)	N.D.

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Chromatogram



Additional Data

Storage conditions: Store refrigerated (2–8 °C); keep away from intense light and high heat. Shake well before use.

Carrier: Lecithin (E322(i)) and water. The chili pepper extract is emulsified in this lecithin / water base.

Packaging: 1–5 kg/bottle, 10–25–50 kg/drum.

Shelf life: 12 months (unopened, refrigerated)

Dosage and use: Topical analgesic and pain management formulations represent a major pharmaceutical and OTC market, where capsaicin's well-documented mechanism of action provides relief for arthritis, neuropathic pain, post-herpetic neuralgia, and musculoskeletal conditions. Nutraceutical applications target metabolic support, thermogenesis, and weight management, leveraging capsaicin's capacity to increase energy expenditure and fat oxidation. The food industry employs capsicum oleoresin as a standardized heat source in hot sauces, snack seasonings, prepared foods, and culinary applications where consistent pungency is required. Capsaicin specification enables precise heat dosing critical for both pharmaceutical efficacy and food industry compliance with labelling requirements.

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