

DATA SHEET - Dehydrated Pepper powder

Name of the raw material

Vegetal fruit (Cod. 06).

Composition

Pepper fruits – *Capsicum annuum* (100%). No additives, no gluten.

Production method

Low-temperature baking process and milling.

Chemical composition of raw material

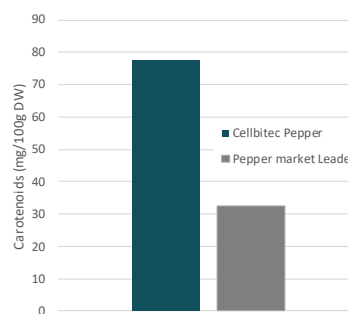
Results performed by the **Biomedical Research Center (CIBM)** of Granada and **Indalab Laboratories** (Spain).

Moisture (g/100g SF)	15.20	Energy (Kcal/100g SF)	296
Protein (g/100g SF)	11.50	Fat (g/100g SF)	1.20 (0.30 saturates)
Total minerals (g/100g SF)	5.50	Carbohydrates (g/100g SF)	66.10
Dietary fiber (g/100g SF)	16.9	Salt (g/100g SF)	0.08

Carotenoids profile

Results of the samples performed by **IFAPA** Research Center (Spain).

	Cellbitec pepper (mg/100g DW)	Pepper market leader (mg/100g DW)
β-Caroteno	15.50	4.10
β-Criptoxantina	2.50	0.20
Capsantina	28.30	13.40
Zeaxantina	9.10	5.30
Luteína	1.10	0.70
Otros carotenoides	20.90	8.90
Cantidad total	77.50	32.50



Fatty acids profile

Results of the samples performed by the **Biomedical Research Center (CIBM)** of Granada (Spain).

Palmitic Acid	16.71%
Palmitoleic Acid	0.31%
Stearic Acid	1.98%
Oleic Acid	0.94%
Linoleic Acid	53.44%
Linolenic Acid	24.58%
C18:1n7	0.65%

Raw material status

Solid (powder).

Expected useful life

12 months.

Recommended storage temperature

20°C.

Packaging and presentations

Plastic container (PET) with screw cap; Zip lock foil.

Considerations and storage recommendations

Store in a cool, dry place away from heat and light.

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FICHA TÉCNICA - Polvo de Pimiento deshidratado

Nombre de la materia prima

Fruto vegetal (Cod. 06).

Composición

Frutos de pimiento – *Capsicum annuum* (100%). Sin aditivos, sin gluten.

Método de obtención

Proceso de horneado a baja temperatura y posterior molienda.

Composición química de la materia prima

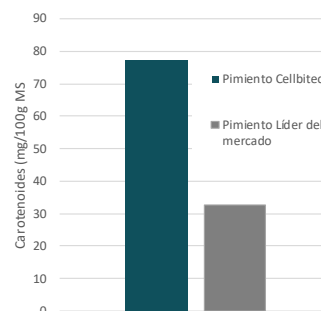
Pruebas realizadas por el Centro de Investigación Biomédica (CIBM) de Granada e Indalab Laboratorios (España).

Humedad (g/100g SF)	15.20	Energía (Kcal/100g SF)	296
Proteína (g/100g SF)	11.50	Grasa (g/100g SF)	1.20 (0.30 saturada)
Minerales totales (g/100g SF)	5.50	Carbohidratos (g/100g SF)	66.10
Fibra dietética (g/100g SF)	16.9	Sal (g/100g SF)	0.08

Perfil de Carotenoides

Resultados de las pruebas realizadas por el Centro de Investigación IFAPA (Spain).

	Pimiento Cellbitec (mg/100g MS)	Pimiento Líder del mercado (mg/100g MS)
β-Caroteno	15.50	4.10
β-Cryptoxanthin	2.50	0.20
Capsantin	28.30	13.40
Zeaxanthin	9.10	5.30
Lutein	1.10	0.70
Other carotenoids	20.90	8.90
Total amount	77.50	32.50



Perfil de ácidos grasos

Resultados de las pruebas realizadas por el Centro de Investigación Biomédica (CIBM) de Granada (España).

Ac. Palmítico	16.71%
Ac. Palmítoleico	0.31%
Ac. Esteárico	1.98%
Ac. Oleico	0.94%
Ac. Linoleico	53.44%
Ac. Linolénico	24.58%
C18:1n7	0.65%

Estado de la materia prima

Sólido (polvo).

Vida útil esperada

12 meses.

Temperatura de almacenamiento recomendada

20°C.

Empaques y presentaciones

Envase plástico (PET) con tapa de rosca; Sobre con cierre Zip.

Consideraciones y recomendaciones de almacenamiento

Conservar en un lugar fresco y seco y en condiciones óptimas de temperatura y humedad.

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