

CERTIFICATE OF ANALYSIS

Date:11-15-2023

Product Capsaicin Powder

Part NumberCap2345GradeUSP GradeCas Number404-86-4Molecular Weight305.41

Lot NoADCP08A12324Plant SourceCapsicum AnnuumProduction DateNovember 2023Expiry DateNovember 2026

Danamatana November 2		Dagulta
Parameters	Specifications	Results
1. Appearance:	Off White Crystalline Powder	Complies
2. Identification (TLC)	Positive	Complies
3. Odour:	Very high pungent and easily	Complies
Penetrating odour		
4. Total Capsaicinoids	Not less than 95% and	
	not more than 110%	95.75
a. Capsaicin	Not less than 55.0%	60.32
b. Capsaicin+Dihydro Capsaicin	Not less than 75.0%	89.94
c. NDC&Other Capsaicinoids	Not more than 15.0%	03.67
5. Loss on drying	Not more than 1.0%	0.50
6. Residue on ignition	Not more than 1.0%	0.10
7. Residual Solvents Hexane	Not More than 5 ppm	
0.60 ppm Methanol	Not More than 5 Ppm	
0.85 ppm	•	
8. Melting Point	57-66°C	52-60 _° C
9. Heavy Metals	<10.0ppm	Complies
10.Arsenic	<2.0ppm	Complies
11.Solubility	Soluble in ethanol, Insoluble in water	Complies
12.Shelf Life	Five Years	1
13.Solubility	Alcohol, Benzene, Choloroform &	
•	Slighly Soluble in carbon disulfide	Complies
	MicroBioligical Testing	-
1. Total Plate Count	<10 ₃ Cfu/g	Complies
2. Escherichia Coli	<10 ₃ Cfu/g	Complies
3. Salmonella Spp	Absent	Complies
4. Yeast & Mould Count	<10 ₂ Cfu/g	Complies
44 75 4 64 1 1 2 2 4 4 5		1

14. Product Characteristics: It is highly irritant. Do not handle with bare hands.

Wear suitable protective cloth and masks before handling product. Should be stored in Airtight containers away from direct light and heat. Preferably, store in cool & dry place Below 20°C. Keep reach out of untrained persons. Do Not Expose to Direct Sun-Light
