



A food colorant derived from
Capsicum annuum L.,
delivering a high-quality **RED** hue

KC Food Color PP-SS

01

OFFERS A MORE "RED" HUE

COMPARED TO "ORANGE" BY CONVENTIONAL PAPRIKA COLOR

This colorant delivers a natural and high-quality redness without the need for additional color enhancers like Carmine, which can cause color migration into the white mass of *Surimi*.

Hence, it eliminates the need for extra chemicals to prevent color bleeding.



Conventional
Paprika Colorant



KC Food Color PP-SS

Our unique manufacturing process realized a distinct reddish hue.

NO OFF-TASTE THAT PAPRIKA COMMONLY LEAVES

NOT REQUIRING MANUFACTURERS TO MASK IT WITH ADDITIONAL FLAVORS.

Conventional paprika-derived colorants may leave an off-flavor, requiring manufacturers to either remove the components responsible or mask them with additional flavors. In contrast, KC Food Color PP-SS is free from off-tastes, eliminating the need for such processes.

02

03

EXCELLENT IN LIGHT AND OIL RESISTANCE

RETAINS ITS REDNESS IN OILY CONTENT, OUTPERFORMING OIL-SOLUBLE LYCOPENE COLORANTS

Other red alternatives easily fade under light, and oil-soluble lycopene-derived colorants lose their redness as oil content increases.

In contrast, KC Food Color PP-SS maintains its vibrant red color even after prolonged light exposure and exhibits minimal color change, even in oil-rich food products.

MORE RED

than conventional paprika-derived colorants, and

MORE VIBRANT & NATURAL

than lycopene-derived colorants



Conventional Paprika Colorant



KC Food Color PP-SS



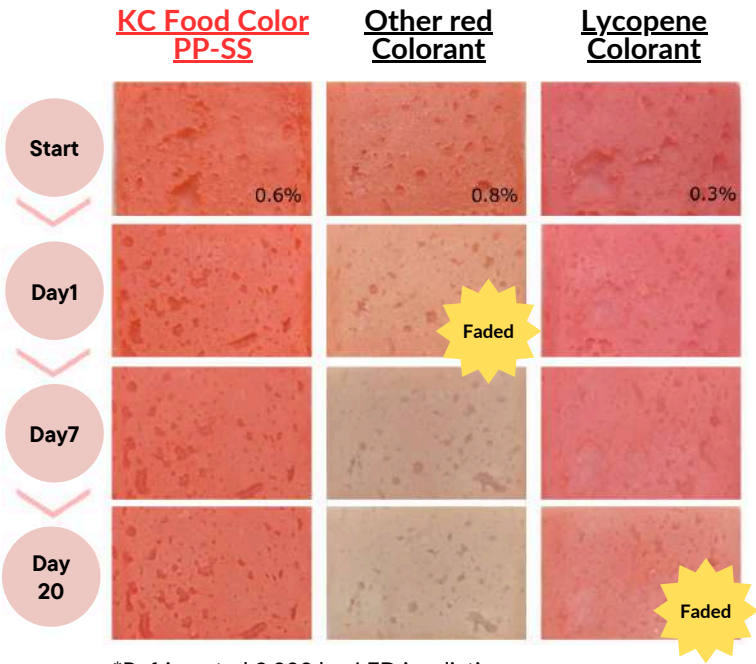
Lycopene Colorant

*Added to Surimi containing 1% oil and steamed at 90°C for 30 minutes.

HIGHLY STABLE

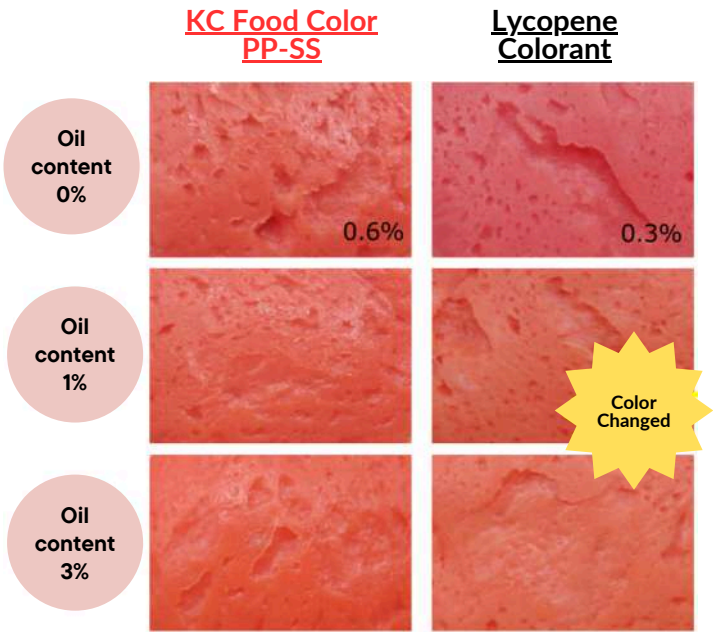
to light exposure and in oil content environments

■ LIGHT EXPOSURE*



*Refrigerated 2,000 lux LED irradiation

■ USED FOR FOODS WITH OIL CONTENT*



*Surimi mixed with rapeseed oil and steamed at 90°C for 30 minutes.

PRODUCT SPECIFICATION

ITEM NAME	KC Food Color PP-SS
GENERAL NAME	Paprika color
DERIVATION	Colorant derived from Capsicum annuum L
PROPERTY	Reddish-orange powder
COLOR INTENSITY (E10%1CM) COLOR VALUE (MSD-10)	270 ~ 350 17,820-23,100
ARSENIC HEAVY METALS	Less than 2µg/g Less than 20µg/g
TOTAL PLATE COUNT YEAST AND MOLD COLIFORMS	Less than 3000 pcs/g Less than 300 pcs/g Negative
INGREDIENT WEIGHT %	Capsanthin color (paprika color) 12.2% Gum arabic 50.0% Aluminium potassium sulfate 4.7% Calcium chloride 2.6% Mixed tocopherols 1.6% Food ingredients (hydrolyzed protein, dextrin) 28.9 %
PRESERVATION	Store in a dry, cool and dark place
QUALITY ASSURANCE PERIOD	365 days after manufacture (unopened)
MANUFACTURER	Kobe Chemical Co.,Ltd. 4-4-15 Shinzaike Minamimachi Nada-ku Kobe, JAPAN.