

## CAPSICUM OLEORESIN (LIQUID FLAVOR) OIL SOLUBLE 10%



Suitable for seasoning all kinds of spicy foods, such as chili sauce, hot pot base, spicy snacks, etc. It can be used for the preparation of various spicy dishes in the catering industry, such as spicy chicken, spicy hot pot, etc.



### ◆◆ PRODUCT FEATURES

**Strong spicy taste:** This flavor is made from high-quality chili oil resin as raw material, with a strong taste, which can add authentic spicy taste to food.

**Decolorized water-soluble:** After special process treatment, the flavor has good water solubility and decolorization, can quickly dissolve and evenly distribute in food, making the food bright and pure.

**High concentration formula:** This flavor contains 6.6% concentration, with small usage and obvious effect, which can meet the different degrees of spicy taste requirements in food processing.

**Strong stability:** After strict quality control and testing, the product stability and purity are guaranteed, so that it performs well and lasts in the food processing process.

### ◆◆ USAGE METHOD

According to the food processing formula, add chili oil resin flavor decolorized water soluble 6.6% as needed.

Stir well to ensure that the flavor is completely dissolved and dispersed.

Adjust according to personal taste and product requirements to achieve a good taste and mouthfeel effect.

### ◆◆ PRECAUTIONS

This product is a concentrated flavor. When using it, the amount should be adjusted according to the specific food formula and personal taste.

Please shake well before use to ensure that the flavor is fully mixed.

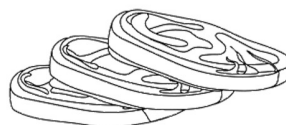
Avoid contact with eyes and skin. If contact occurs, rinse with clean water immediately.

### ◆◆ PRECAUTIONS

Usually sold in bottles or barrels, specifications can be customized according to customer needs.

### ◆◆ STORAGE CONDITIONS

Should be stored in a cool, dry, ventilated environment, away from fire and direct sunlight.



### ◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life can be found on the product packaging. It is recommended to use it within the shelf life to ensure product quality.