

Chilli Oleoresin

Technical Datasheet

1. Technical Datasheet

Property	Specification
Physical Properties	
Appearance	Dark red viscous liquid
Physical Form	Dark red viscous liquid
Odor	Strong, characteristic pungent chili aroma
Molecular Weight	305.418 g/mol (Capsaicin)
Density / Specific Gravity	0.96 g/cm ³
Viscosity	Thick, viscous liquid
Assay / Purity	Capsaicinoid Content: ~8% total (capsaicin and dihydrocapsaicin)
Chemical Properties	
Incompatibilities	Strong oxidizing agents, concentrated acids, alkalis.
Hazardous Reactions / Decomposition Products	Carbon oxides (CO, CO ₂) and other unidentified organic compounds may be formed during combustion.
Thermal Properties	
Melting Point	0 to 10°C (pour point)
Boiling Point	180 °C
Flash Point	>93.3 °C
Thermal Stability	Stable under normal conditions.
Solubility	
Solubility in Water	Partially soluble.
Solubility in Ethanol	Soluble.
Solubility in Acetone	Soluble.
Solubility in Chloroform	Soluble.
Solubility in Oils	Soluble.
Solubility in Organic Solvents	Soluble.

2. Dosing by Application



Application	Recommended / Max Dosage
Sriracha Sauce (to standardize heat)	0.01% - 0.1% (for 1,000,000 SHU oleoresin)
Sriracha Sauce (to replace 10-20% fermented chili)	0.03% - 0.1% (for 1,000,000 SHU oleoresin)
Sriracha Sauce (to replace most/all fresh chili)	0.15% - 0.35% (for 1,000,000 SHU oleoresin)
Cosmetic Formulations	0.1-2%
Carp Bait (Boilies)	0.5-1 ml per kg of mix
Cultured Buttermilk	Concentrations above 0.02% negatively impacted flavor.

The information and data contained herein are believed to be accurate but may not be all inclusive and should only be used as a guide. The information is furnished upon the condition that the person receiving it shall make his own determination of the suitability of the product for his particular use and on condition that they assume the risk of the use thereof.

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