

## FOOD, ANIMAL FEED AND PHARMACEUTICAL INGREDIENTS

### ■ PAPRIKA OLEORESIN. NATURAL COLOURING E-160C OR CLEAN LABEL

- **COLOUR RANGE.-** Up to 200 000 cu, (Oil soluble); up to 100 000 cu, (Water soluble).
- **SWEET OR HOT .-** Hot (shu) upon request.
- **ODOURLESS.-** Obtained through a process similar to molecular distillation.
- **LIGHT & HEAT STABLE.-** Products with various ranges of stability.



### ■ PAPRIKA POWDER, SEEDS, FLAKES & HOT CHILLIS

- **PAPRIKA POWDER COLOUR RANGE.-** From 20 to 200 au (ASTA Method 20.1).
- **STEAM-TREATED.-** (Standard TPC < 100 000 cfu/g) or **Non-Steam-Treated.**
- **SWEET, HOT AND/OR SMOKED PRODUCTS.-** Standard sweet paprika powder < 900 shu capsaicins. Hot paprika powder < 30 000 shu capsaicins.
- **PAPRIKA POWDER LIGHT & HEAT STABLE.-** Products with various ranges of stability.
- **GRAIN SIZE.-** Products are available in several grain sizes upon request.



### ■ EX – ROSEMARY. BORDANTIX ®. NATURAL ANTIOXIDANT E-392 OR CLEAN LABEL

- **Type C.-** Deodourised and decoloured natural antioxidant, light yellow to light brown.
- **Type A.-** Deodourised standard natural antioxidant, greenish coloured.
- **Powder form.-** From 1% to 30% carnosic acid, oil soluble and water dispersible.
- **Liquid form.-** From 1% to 10% carnosic acid, oil soluble and water soluble.



### ■ CAPSICUM OLEORESINS. NATURAL HOT FLAVOUR

- **Pungency.-** Up to 1 500 000 shu (Oil soluble); up to 800 000 shu (Water soluble).
- **Standard colour.-** Dark red oil ( $\geq 1\,000$  cu).
- **Decoloured.-** Light orange to reddish brown oil (< 1 000 cu).



### ■ NHDC. SWEETENER E-959 OR FLAVOUR ENHANCER (FOR SWEET & SAVOURY FLAVOURS)

- 1 500-1 800 times sweeter than sucrose (common sugar). High synergistic power.
- It enhances the **creamy sensation** and **mouthfeel** in low-fat and -sugar products.

### ■ NATURAL CITRUS PEEL EXTRACT & OTHER BIOFLAVONOIDS

- **Bitter Orange Peel Extract.**
- Water soluble and soluble in alcoholic solutions.
- Other **bioflavonoids** (Hesperidin, Naringin, Diosmin, Citrus Bioflavonoids Complex, etc.) Various purities available.



### ■ HERB & SPICE OLEORESINS AND ESSENTIAL OILS

- From several herbs and spices such as aniseed, black pepper, coriander, cumin, thyme, laurel, oregano, rosemary, etc.

### ■ GARLIC POWDER & EXTRACTS

- 120 mesh and light beige – white colour.
- 140 mesh and light brown colour.
- Oleoresins, essential oil, macerated, etc.



### ■ QUINOA AND OTHER CROPS

## PERFUMERY AND COSMETICS INGREDIENTS

### ■ LABDANUM GUMS 5-10 AND 20-30

- Obtained from Cistus ladanifer L... Water content: 5-10% and 20-30%.

### ■ LABDANUM ABSOLUTES, RESINOIDS AND CONCRETES

- Different transmittance values upon customer request.



# EVESA

EXTRACTOS VEGETALES S.A.

PAPRIKA OLEORESIN



EX – ROSEMARY



PAPRIKA POWDER

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# COMPANY

Ever since the company was founded in Spain in 1 972, the aim of Extractos Vegetales S.A. (EVESA) has been to enhance natural products to make them useful and more attractive to our customers.

From the very beginning, EVESA has been involved in the cultivation, processing, extraction and marketing of aromatic plants, natural extracts and spices for food, animal feed, fragrances and the pharmaceutical industry.

The result is EVESA, a company competing on the world's globalised market.

EVESA employs traditional extraction techniques and sophisticated analysis methods to guarantee the quality of our natural products and satisfy the requirements of our customers.



## NATURALS FOR LIFE

EVESA creates a wide range of natural products (extracts, spice blends, etc.) used in **food, animal feed, pet food, cosmetics and pharmaceuticals**. Our products include natural colourants, antioxidants and flavourings, such as oleoresins containing all the organoleptic qualities of the natural herbs and spices that they come from.

EVESA's products are 100% obtained from natural sources, produced in accordance with strict food safety and quality measures (HACCP, FSSC, ISO, GMP...) and prepared according to each customer's specification.

EVESA distributes its products throughout the world, working with a network of agents and distributors and participating at international food fairs and shows.



# FOOD, FEED AND PHARMA INGREDIENTS

## PAPRIKA OLEORESIN. NATURAL COLOURING

One of EVESA's core products is PAPRIKA OLEORESIN (ORP) in liquid form. This is a natural colouring agent obtained from Capsicum annuum L.

### TYPES AND PROPERTIES

- i. Colour range.** Up to 200 000 cu, oil soluble; up to 100 000 cu, water soluble. (ASTA Method 20.1).
- ii. Hot or sweet.** Hot (shu) upon request.
- iii. Odourless.** Obtained through a process similar to molecular distillation.
- iv. Light & Heat Stable.** Products with various ranges of stability.

### USES

- a) Food.-** Meat preparations (sausages, chorizo, salami, baked goods, etc.); fish preparations (canned seafood, surimi, etc.); beverages; condiments (dressings and sauces); instant noodles and other pasta; breadcrumbs, batter coating, snacks, baked goods and cereals; confectionery; cheese and dairy products; icing and sorbet, etc.
- b) Cosmetic** - Lipstick; hair dyes; etc.
- c) Feedstuff, Pet Food and Fishing.** - For carp fishing (boilies), etc.



## PAPRIKA POWDER AND FLAKES

EVESA produces over 4 000 tonnes of PAPRIKA POWDER (Capsicum annuum L.) every year, including paprika blends (mixed with other herbs & spices) and wide range of paprika flakes and hot chillies (as bird´s eye).

### TYPES AND PROPERTIES

- i. Paprika powder colour range.** From 20 to 200 au (ASTA Method 20.1).
- ii. Steam-Treated** (Standard TPC < 100 000 cfu/g) or Non-Steam-Treated. Different levels of microbiological parameters available upon customer request.
- iii. Sweet, hot and/or smoked products.** Standard sweet paprika powder < 900 shu capsaicins. Hot paprika powder < 30 000 shu capsaicins.
- iv. Paprika powder Light & Heat Stable (HLS).** Products with various ranges of stability.
- v. Grain size.** Products are available in several grain sizes upon request.



### USE

- a) Food.** - Directly as spice or in spice blends; meat preparations (sausages, chorizo, salami, baked goods, etc.); fish preparations (canned and spiced seafood, etc.); condiments (dressings and sauces); breadcrumbs, batter coating, savoury baked goods, snacks, etc.

## EX – ROSEMARY. NATURAL ANTIOXIDANT

EVESA produces natural antioxidants obtained from rosemary (Rosmarinus officinalis L.) **BORDANTIX®**. This is used to retard rancidity with Carnosic Acid (CA) as the main antioxidant component, in products containing oils and fats.

### TYPES AND PROPERTIES

- i. Type A,** (greenish - coloured, standard).
- ii. Type C,** (light yellow to light brown, deodourised and decoloured).

Products are available in **powder form** (from 1% to 30% CA, oil soluble or water dispersible) and **liquid form** (from 1% to 10% CA, oil soluble or water soluble/dispersible).



### USES

- a) Food.** - Meat preparations (sausages, meatballs, hamburgers, chorizo, salami, etc.); fish preparations (canned, fresh, salted, dried, refrigerated, etc.); condiments (dressings and sauces); instant noodles and other pasta; breadcrumbs, batter coatings, snacks, baked goods and cereals; powdered or canned soups; dairy products, etc.
- b) Cosmetic.** - Shampoo, soap, lipstick, etc. (as a BHA, BHT and/or other artificial antioxidant substitute)
- c) Feedstuff and Pet Food.** - Fodder



## CAPSICUM OLEORESINS. HOT FLAVOUR

EVESA also produces CAPSICUM OLEORESIN (ORC) from Capsicum frutescens L. ORCs add a hot flavour, depending on the content of capsaicins and dosage.

### TYPES AND PROPERTIES

There are two different types available:

- i. Standard ORC,** dark red liquid with oily appearance ( $\geq 1\,000\text{ cu}$ )
- ii. Decoloured ORC,** a light orange to reddish brown oil ( $< 1\,000\text{ cu}$ ). Several pungency grades can be supplied;

Liquids available with different solubility; **Oil Soluble** (up to 1 500 000 shu) and **Water Soluble** (up to 800 000 shu).

### USES

- a) Food.-** Any kind of spicy hot condiments, dressings and sauces; spicy hot flavoured meat preparations (sausages, hot chorizos, etc.); any kind of hot and spiced fish preparations; instant noodles and soups; spicy hot cheese, etc.
- b) Pharmaceuticals/Parapharmaceuticals.-** To speed up metabolism for weight-loss diets. Also used in pain relief creams.
- c) Feedstuff.-** Fodder can accelerate the animal´s metabolism.
- d) Agriculture.-** As a natural solution against pests.

## NHDC. SWEETENER E-959 OR FLAVOUR ENHANCER FOR SWEET AND SAVOURY FLAVOURS

NEOHESPERIDIN DIHYDROCHALCONE (NHDC) is used as a non-calorific enhancer for both sweet and savoury products. NHDC is 1 500 - 1 800 times sweeter than sucrose at threshold limit concentration. It has an important synergistic sweetening effect when combined with both bulk and high intensity sweeteners. It also helps to enhance the creamy sensation and mouthfeel in reduced-fat and low-sugar products.

### APPLICATIONS

- a) Food.-** Beverages; desserts and similar products; confectionery; baked products; savoury products (pâté, sauces, seasoning, mayonnaise, soups, fish and meat preserves). At very low concentrations (1-5 ppm), it enhances food flavours.
- b) Cosmetics.-** Toothpaste, mouthwash, etc.
- c) Pharmaceuticals.-** May remove the bitter taste of drug formulations.
- d) Animal feed.-** Adding NHDC improves the taste of animal feed and therefore increases daily feed intake.



## NATURAL CITRUS PEEL EXTRACT & OTHER FLAVONOIDS

**Bitter Orange Peel Extract** (from mature bitter orange peel) is a 100% natural extract, water soluble and soluble in alcoholic solutions. Other bioflavonoids (**Hesperidin, Naringin, Diosmin, Citrus Bioflavonoid Complex**, etc.) Various purities available.

### USES

- a) Food.-** Meat marinades (i.e. duck orange) and dressings as natural bitter taste enhancer; beverages; bitter marmalades and jams; salad marinades, etc.
- b) Pharmaceuticals.-** Due to its high flavonoid content, it has many antioxidant benefits for cardiovascular health, appetite control, etc.
- c) Cosmetics.-** It can be used in many ways as a photo protector.



## HERB & SPICE OLEORESINS AND ESSENTIAL OILS

EVESA manufactures a wide range of oleoresins and essential oils from natural herbs & spices. These natural extracts contain all the organoleptic qualities of their respective herbs & spices in concentrated form. EVESA's natural extracts include aniseed, black pepper, coriander, cumin, thyme, laurel, oregano, rosemary, etc.

### USES

- a) Food.-** Beverages; desserts; confectionery; bakery; savoury products: pâté, sauces and seasonings, soups, fish and meat preserves, etc.
- b) Pharmaceuticals.-** As flavour for syrups, toothpaste, mouthwash, etc.
- c) Animal Feed and Pet Food.-** To improve the feed taste and therefore the daily feed intake.



## GARLIC POWDER & EXTRACTS

We have two different types of garlic powders, finely ground and prepared from dehydrated garlic bulbs, that are later refined in a milling process:

- i. 120 mesh, light beige white colour,**
- ii. 140 mesh, light brown colour,**

Several garlic extracts available upon request (oleoresin, oil, macerated, etc.)

### USES

- a) Food.-** Plain cooking ingredient; meat preparations; fish preparations (canned and spiced, etc.); condiments, marinades and sauces; breadcrumbs, batter coatings, snacks, etc.
- b) Animal Feed and Pet Food.-** As a condiment.
- c) Agriculture.-** As a natural solution against pests.



## QUINOA

A pseudo-cereal rather than a true cereal, it has been recognized as a superfood by the United Nations, containing all 9 essential amino acids, packed with dietary fibre and many other essential nutrients.



# PERFUMERY AND COSMETIC INGREDIENTS

## LABDANUM GUMS, ABSOLUTES AND CONCRETES

EVESA manufactures a wide range of labdanum derivatives as **gums** (primary extracts, water content 5-10% and 20-30%), **absolutes, resinoids and concretes**. These are mainly used in the perfume industry, for example as a fixative for perfumes and products with highly volatile contents. Different transmittance values are available upon customer request.