

Clean Label Capsicums

April 2015



**CLEAN LABEL
CONFERENCE**

Clean Label Capsicums

- **The challenge:**
- Chili and Paprika are valued for their color – but this color fades and thus, the product loses value
- The FDA approved the use of ethoxyquin as a color preservative for capsicums
- The EU, Japan and Australia do not allow the use of ethoxyquin
- Many companies do not want this chemical in their product and on their label

Clean Label Capsicums

- The research:
- SNI investigated 16 possible alternatives
- Narrowed the list to 4 and then compiled 337 samples to be stored in 3 different environments (cold, ambient, hot room)
- Samples were tested every 15 days for 3 months, for surface color (Agtron) and extractable color (ASTA)

Clean Label Capsicums

- The results:
- 2 of the natural alternatives, in all conditions, produced excellent results -
- No change in cost in use
- Both are common ingredients – no chemical listing on labels – GRAS approved

Day	Type	ASTA	Agtron	Day	ASTA	Agtron
1	Ingredient 1	150	126	90	145	118
1	Ingredient 2	149	128	90	142	122

Clean Label Umami

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Clean Label Umami

- **The challenge:**
- Food manufacturers want to bring out savory flavors in applications
- MSG and AYE can be used as flavor enhancers, however
- Many companies do not want these artificial flavors in their product and on their label

Clean Label Umami

- The research:
- Brought together 21 food technologists and chefs
- Tested and blended 40+ natural ingredients
- Created 10 different blends and used them in 16 different applications

Clean Label Umami

- The results:
- Umami Natural – a complex blend of all natural ingredients
- Lower in sodium compared to MSG and AYE
- Higher in Vitamins C&E and fiber compared to MSG and AYE
- Can be labeled as vegetable powder