Clean Label Capsicums

April 2015
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

<table>
<thead>
<tr>
<th>Day</th>
<th>Type</th>
<th>ASTA</th>
<th>Agtron</th>
<th>Day</th>
<th>ASTA</th>
<th>Agtron</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Ingredient 1</td>
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<td>126</td>
<td>90</td>
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<tr>
<td>1</td>
<td>Ingredient 2</td>
<td>149</td>
<td>128</td>
<td>90</td>
<td>142</td>
<td>122</td>
</tr>
</tbody>
</table>
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