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KANCOR



GREEN EXTRACTS

Green extracts are specialty extracts that are made from fresh green spices. The oleoresin extracted from fresh and green spice retains the fresh aroma and flavour of the spice. The green extracts find application in flavour formulation where the fresh note of the spice is the prime quality determinant. Mane Kancor's Green Extract provides consistency in taste and aroma, keeping it true to its origin. Our expertise in sourcing and extraction is reflected in the quality of extracts.

GREEN CHILLI OLEORESIN

Green Chilli is a genus of flowering plants in the nightshade family, Solanaceae. It has become a key spice in many cuisines. Green Chilli extract is obtained by the solvent extraction of green chilli, *Capsicum Annum*. The product has a pungent aroma, characteristic of freshly ground, green chilli. There is a sharp pungent sensation when the flavour is evaluated in dilution. It is a semi viscous, dark green liquid.

GREEN PEPPER OLEORESIN



Green Pepper belongs to the family of Piperaceae. Often referred to as the 'King of spices', it has been an incredibly popular spice since ancient times. It is usually used as a spice and in seasonings.

Green Pepper Extract is obtained by solvent extraction of green pepper corn of *Piper Nigrum*. The resultant product has the characteristic aroma of green pepper corn, with an underlying pungency. The flavour is slightly warm and pleasant initially, followed by a pungent, biting sensation. It is a viscous liquid that is dark green in colour.

GREEN GINGER OIL (FRESH GINGER OIL)



Mane Kancor's Green/Fresh Ginger Oil is a pure, natural essential oil, obtained by the steam distillation of fresh rhizomes of *Zingiber officinale* Roscoe. It is a free-flowing transparent liquid, with pale yellow colour and has the characteristic aroma of fresh ginger. This oil is preferred in multiple flavouring applications including beverages. It is also considered for personal care and tropical applications.

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