

PRODUCT INFORMATION SHEET

Issued Date: 07-07-2021

Product Name: Vegetable Yellow-Orange Powder CWD10S

Product Code: 300306

Description, including color and solubility

Vegetable Yellow-Orange Powder WD10S is a water-dispersible emulsion of beta carotene spray-dried with other food-grade ingredients. The principal coloring component is the carotenoid beta carotene.

Identification

Common name: Beta Carotene

CAS No.: 7235-40-7

Stability & Storage

Heat and Light Stability: Heat and light stability are generally poor. products colored with this color blend should take care to avoid light and heat exposure where possible. Packaging should be opaque to preserve the color.

Storage condition: Store in a tightly closed container in a cool, dark place.

Application

1. Beverages, Dry Beverage and Other Food Product Mixes, Dairy
2. Candy and Other Confectionery Products

Regulatory Status

EU Food Additives Regulation EC No.1333/2008: E160a (iv) Algal Carotenes

USA Food Additives CFR Title 21 Part 73.95 Beta Carotene

This Product Contains

Beta carotene in a base of maltodextrin, modified food starch, vegetable oil, ascorbyl

palmitate, mixed tocopherols, and citric acid. liquid, Mono- & di-glycerides of fatty acid esters, Vitamin C

Suggested Labeling

USA: Colored with Beta Carotene; Beta Carotene (color), Color Added

EU: E160a (iv) Algal Carotenes

Ingredients, Safety, and Hazard

Vegetable Yellow-Orange Powder CWD10S is made with food-grade ingredients which help to disperse the coloring principle and stabilize the solution. While this product is not considered hazardous, we always recommend the use of proper protective equipment when handling this material. Wear proper eye and skin protection. Upon exposure to skin or mucous membranes thoroughly flush the affected area with clean water and soap. Consult a physician if there is any sign of irritation.

Shelf Life

When stored under recommended conditions, 12 months minimum.

Recommended Storage Conditions

Store in a cool, dark, dry place, tightly sealed in its original container. Avoid exposure to heat or direct light. As the container is emptied, and if stored for longer periods of time is anticipated, it may help to transfer the contents from the original container to a clean, opaque container of a suitable size to minimize exposure to oxygen in the headspace of the container.

Specifications

Physical State:	Powder
Color Content	Typically, Min. 1.0%
Appearance:	Dark, Reddish Brown
Odor:	Very Mild, Characteristic

pH:	N/A
Total Plate Count (cfu/g):	<1000
Yeast(cfu/g):	<100
Mold (cfu/g):	<100
Salmonella	Negative by test
E. Coli:	Negative by test

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Other Information

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