

# **TECHNICAL DATA SHEET**

Issued Date: 01-19-2024 Product Name: Vegetable Green Blend Powder WS4025 Product Code: 301703

### Description

**Vegetable Green Blend Powder WS4025** is an all-natural blue food color powder derived from spirulina and Turmeric. The principal coloring component is phycocyanin and Curcumin.

#### Identification

Chemical Name	/
Synonyms	Phycocyanin, C-Phycocyanin, Phycocyanin C
Latin Name	<i>Arthrospira Platensis</i>
CAS No.	/
CNS No.	08.137
E No.	/
Empirical Formula	C <sub>34</sub> H <sub>39</sub> N <sub>3</sub> O <sub>6</sub>
Molecular Weight	585.71
Chemical Name Synonyms Latin Name CAS No. CNS No. E No. Empirical Formula Molecular Weight	(1E,6E)-1,7-Bis(4-hydroxy-3-methoxyphenyl) hepta-1,6-diene-3,5-dione Turmeric extract, Turmeric <i>Curcuma longa L.</i> 458-37-7 / E100 C <sub>21</sub> H <sub>20</sub> O <sub>6</sub> 368.37

### Solubility

Dissolves quickly in cold and warm water to make a homogeneous transparent solution.

### Stability & Storage

Heat Stability: stable under 40°C

pH Stability: stable at pH 4.5 to 8.0

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



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## **Beneficial Properties**

Color: Green.

#### Application

Ice Cream, Panned Candy, Yogurt and fruit preparation, frosting, beverages.

#### **Regulatory Status**

EU Coloring food without E-number. Food Additives Regulation EC No.1333/2008: E100 Curcumin USA Food Additives CFR Title 21 Part 73.530 Spirulina extract and CFR Title 21 Part 73.615 Turmeric Oleoresin.

### Labeling

#### EU: E100

USA: Colored with Spirulina Extract and Turmeric Oleoresin, Spirulina Extract (Color), Turmeric Oleoresin (Color)

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