

TECHNICAL DATA SHEET

Issued Date: 04-06-2021

Product Name: Vegetable Red Powder BLC500

Product Code: 300400

Description

Vegetable Red Powder BLC500 is a natural and water soluble food color powder. It is extracted from a black carrot. The principal coloring component is anthocyanin.

Identification

Chemical Name	/
Synonyms	Anthocyanins
Latin Name	<i>Daucus carota</i>
CAS No.	/
CNS No.	08.117
E No.	E163
Empirical Formula	/
Molecular Weight	/

Solubility

Soluble in water.

Stability & Storage

Heat Stability: The pigment's resistance to light and heat is good in an acidic medium.

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

Beneficial Properties

Colorant: Produces a bright, clear red color in an aqueous solution at low pH.

Application

1. Drinks (except for edible ice), cake decoration, liqueur
2. Candy, fruit & vegetable juice (including fermentation products, etc.).

Regulatory Status

EU Food Additives Regulation EC No.1333/2008: E136 Anthocyanins.

USA Food Additives CFR Title 21 Part 73.260 Vegetable juice.

Labeling

EU: Anthocyanins

USA: Colored with Vegetable Juice, Vegetable Juice (Color)

Legal Notice

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