

## PRODUCT INFORMATION SHEET

**Issued Date:** 07-07-2021

**Product Name:** Vegetable Bright Yellow Powder CWD25

**Product Code:** 300704

### Description, including color and solubility

**Vegetable Bright Yellow Powder CWD25** is a naturally-derived food coloring powder. The coloring principle, Curcumin, is extracted from the rhizomes of Curcuma Longa. The principal coloring component is a combination of three closely related curcuminoids. It produces a bright lemon-yellow color, depending on dosage and application.

### Identification

Chemical name: Turmeric Oleoresin, Curcumin CAS No.: 458-37-7

### 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: E100

USA Food Additives CFR Title 21 Part 73.615 Turmeric Oleoresin

### This Product Contains

Purified Curcumin, in a base of maltodextrin, beta cyclodextrin, polysorbate 80, and citric acid.

## Suggested Labeling

USA: Colored with Turmeric Oleoresin; Turmeric Oleoresin (color), Color Added

EU: E100

## Ingredients, Safety, and Hazard

The product is made from the rhizomes of curcuma longa. It is presented in a concentrated powder form. Although the product is considered safe, we always recommend wearing proper eye and skin protection. Upon exposure to skin or mucous membranes thoroughly flush the affected area with clean, cool water. Soap can be used to clean the skin. Consult a physician if there is irritation.

## Shelf Life

Typically, two years from the date of manufacture when stored according to recommended storage conditions.

## 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 storage 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

Appearance:	Bright yellow to orange, slightly cohesive powder
Odor:	Mild, Characteristic of turmeric spice
Total Plate Count:	Typically, <1000 cfu/g
Yeast:	Typically, <100 cfu/g
Mold:	Typically, <100 cfu/g
Salmonella:	Typically, Negative by test
E. Coli:	Typically, Negative by test

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Density: Not determine

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