



SPECIFICATION FOR RED CABBAGE COLOR

Red cabbage color is obtained from leaves of red cabbage by extracting and refining. Its main components are anthocyanins and flavone, the same as anthocyanins in grape, strawberry and perilla

SENSORIAL AND ANALYTICAL SPECIFICATIONS

CHARACTERISTICS	SPECIFICATION
Appearance	Purple red liquid or powder
Color value	E 10 % 1 cm, pH 3.0, 530 nm 100-500
pH Value	2.8-3.0
Heavy metals	20 ppm maximum
Arsenic	2.0 ppm maximum
Lead	3.0 ppm maximum
Coliform bacillus	Negative
Loss on drying	10 % maximum
Pathogenic bacteria	absent

Application

Natural pigment is widely used in food industry in acidic foods like beverage, jams, ice cream, confections, bean paste, and fruit wine.

Characteristics

The product is soluble in water and ethanol, insoluble in oils and shows visible purple red under pH 3.0. The color turns blue as the pH value increases. Good stability under heat, light and oxygen.

Package

Liquid packed in food grade polythene drums, 20 kg/drum powder: 5 kg/bag, 10 kg/ carton.

Storage

Protect from light and heat. Store in cool, dry, airproof and non pollution conditions.