



## **SPECIFICATION FOR RED SWEET POTATO COLOR**

Red sweet potato color is obtained from red sweet potatoes introduced from Japan by extracting and refining. Its main components are anthocyanins, almost the same as extracted grape pigments.

### ***SENSORIAL AND ANALYTICAL SPECIFICATIONS***

<b><i>CHARACTERISTICS</i></b>	<b><i>SPECIFICATION</i></b>
Appearance	Dark red liquid or powder
Color value	E 10 % 1 cm, pH 3.0, 526 nm: 100-400
pH Value	2.8-3.0
Heavy metals	20 ppm maximum
Arsenic	3.0 ppm maximum
Lead	5.0 ppm maximum
Coliform bacillus	Negative
Loss on drying	10 % maximum
Pathogenic bacteria	absent

### **Application**

Mainly used in coloring beverages, fruit wines, ice creams and jams.

### **Characteristics**

The product is soluble in water and ethanol, insoluble in oils. It is fresh ruby red under pH 3.0, and turns into purple red at pH 6.0. The product is Unstable under alkali, good stability under light, heat, acid and oxygen, especially good antioxidant ability.

### **Package**

Liquid, packed in polythene drums, 20 kg/drum. Powder packed in bag, 5 kg/bag, 10 kg/carton.

### **Storage**

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