

SPECIFICATION SHEET

PRODUCT	CARMINEX™ ACID	Product code	ACAR 09
	ORANGE STABLE 20%	Common Name	Orange stable 20%
Synonyms	Natural red 4 CI 75470. Chemical Abstracts Service (CAS) registry number 1260 – 17 - 9. E 120.		
Material Description	It is a pure carminic acid stabilized with aluminium. Its main characteristic is to maintain an orange stable colour in acidic media even in the presence of calcium or magnesium ions.		
Shelf life	Two years		

Approval	Carminex Acid Orange Stable 20% is in full compliance with the directives of the European Union Colour n° E 120, the National Formulary and 21 CFR 73.100 for Cochineal derivatives		
Composition	Carminic acid	20%	
	Aluminium	0,4%	
	Citric	20%	
	Maltodextrine	59,60%	
Stability	Maintain an orange shade between pH 1 to 3.5. Besides, it shows good stability to light and heat.		
Application- Recommended dosage	Carminex Acid Orange Stable 20% is a product specially developed to be used in beverages. Its main characteristic is the stability of its orange shade in the presence of calcium, magnesium ion. It may be used in soft drinks, alcoholic drinks, and some other product in acid media where an orange colour is needed. ADI: In amounts consistent with good manufacturing practice and according to the current food legislation of each country.		
Nutritional data	Proteins	0,2 %	
	Lipid	0 %	
	Carbohydrate	59,60 %	
	Sodium	0,1 %	

PHYSICO-CHEMICAL REQUIREMENTS:

Appearance	Dark orange powder
Concentration	20% + -2% as Carminic Acid,
Protein content (Nx 6,25)*	Not more than 2,2% under the Food Chemical Codex FCCVII
Solubility	Completely soluble in water in all range of pH, in alcohol and propylene glycol
Particle Size	100% mesh 200
Loss on drying	Not more than 10%
Total ash*	Not more than 5%
4-aminocarminic acid*	Not more than 3% relative to carminic acid
Matter insoluble in dilute ammonia	Not more than 1%
Solvent residues*	Ethanol : Not more than 150 mg/Kg Methanol: Not more than 50 mg/Kg
Heavy metals*	Mercury Not more than 0,5 ppm Lead Not more than 1,5 ppm Arsenic Not more than 1 ppm Cadmium Not more than 0,1 ppm

MICROBIOLOGICAL REQUIREMENTS:

Total plate count	Not more than 1000ufc/g
Mould count	not more than 100ufc/g
Yeast count	not more than 100ufc/g
Coliforms*	<3 NMP/g
Staphylococcus aureus*	<3 NMP/g
E coli*	<3 NMP/g
Salmonella spp*	Absent in 10 gr

*Analysis performed periodically, not per lot.

**Analysis performed by 50 lots composite.

Date: March 01, 2021

Versión: 8



PACKING AND STORE CONDITIONS:

Store conditions	Two years at normal temperature. Store in a dry location (5 - 30°C). No refrigeration needed. Prevent from humidity.
Packing	Double polyethylene bags of 25 or 50 Kg. inside a cardboard box

CERTIFICATES AND CONFORMITY:

BRC	Certified
KOSHER	Certified
HALAL	Certified
ALLERGEN	Allergen free
BSE/TSE	No BSE/TSE
GMO Status	Non - GMO
Non irradiated	Yes

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