

## SPECIFICATION SHEET

<b>PRODUCT</b>	<b>CARMINE WATERSOLUBLE 50%</b>	Product code	CARMIN 17								
		Common Name	Carmine water soluble 50%								
Synonyms	Natural red 4 CI 75470. Chemical Abstracts Service (CAS) registry number 1390-65-4. E 120, INS 120										
Material Description	It is a <b>Hydro soluble Carmine</b> available under the form of a dark spray-dried dye powder, obtained from the alkaline aqueous extract of Peruvian cochineal ( <i>Dactylopius coccus costa</i> ), which under certain conditions gives a complex aluminium calcium salt, known under the name NATURAL CARMINE. The colouring principle is the Carminic Acid.										
Shelf life	Two years. After the first year maybe you have to correct the dosage.										
Approval	<b>Carmine Water Soluble 50%</b> is in full compliance with the directives of the European Union Colour n° E 120 UE 2018/1472, JECFA, the National Formulary and 21 CFR 73.100 for Cochineal derivatives.										
Composition	<table> <tr> <td>Carmine</td> <td>80 - 90 %</td> </tr> <tr> <td>Sodium hydroxide</td> <td>8 - 9 %</td> </tr> <tr> <td>Maltodextrine</td> <td>12 - 1%</td> </tr> </table>			Carmine	80 - 90 %	Sodium hydroxide	8 - 9 %	Maltodextrine	12 - 1%		
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Stability	Highly resistant to light oxidation, change in pH and microbiological attacks. Very stable toward heat up to 130 centigrade degrees, but unstable above that temperature.										
Application- Recommended dosage	Food Industry: dairy desserts, processed cheese, ice cream, jams, sauces, processed meat, confectionery, snacks, alcoholic beverage, baked goods. ADI: In amounts consistent with good manufacturing practice and according to the current food legislation of each country.										
Nutritional data	<table> <tr> <td>Proteins</td> <td>18 - 22 %</td> </tr> <tr> <td>Lipids</td> <td>0 %</td> </tr> <tr> <td>Carbohydrate</td> <td>1 - 12%</td> </tr> <tr> <td>Sodium</td> <td>5,0 %</td> </tr> </table>			Proteins	18 - 22 %	Lipids	0 %	Carbohydrate	1 - 12%	Sodium	5,0 %
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**PHYSICO-CHEMICAL REQUIREMENTS:**

Appearance	Fine red-violet powder
Concentration	50 +/- 2% as Carminic Acid, under the Food Chemical Codex FCCVII analytical method.
Colour value (E1% 1cm)	118 - 122
Solubility	Completely soluble in water
Protein content (Nx 6,25)*	Not more than 25%
Particle Size	100% mesh 200
pH	10 – 11,5
Loss on drying	<10%
Total ash*	Not more than 12%
4-aminocarminic acid*	Not more than 3% relative to carminic acid
Matter insoluble in dilute ammonia*	Not more than 1%
Heavy metals*	Aluminium Not more than 1,30%
	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
Solvent residues*	Ethanol: Not more than 150 mg/Kg Methanol: Not more than 50 mg/Kg

**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.

\*\* Analysis performed by 50 lots composite.



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 5, 25 or 50 Kg. inside a cardboard box.

CERTIFICATES AND CONFORMITY:

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

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