

PRODUCT DATA SHEET

Revision Date: 12/12

ATUREX[®] RCC02Turmeric pigment

Turmeric pigment

Turmeric pigment is produced from rootstalk of ginger through the working procedure of extraction physically, and purification. This product has the special fragrance of turmeric. It has heat resistance characteristics. Yellow color may fade in strong light. Curcumin has been used in food industry, like noodles production, reasoning, candy, beverages, pastry, flavoring and infant food, etc.

FEATURES

- Delicacy color and luster
- stable performance
- non-poison and high security
- Orange-yellowish liquid

APPLICATIONS

- Widely applied in coloring agent of food

PROPERTIES	SPECIFICATION	TYPICAL QUALITY
Appearance	orange-yellowish powder	PASS
Specification	powder	OK
Color value	1450	PASS
Heavy metals(ppm)	≤12ppm	10ppm
TYPICAL PROPERTIES		
Lead	≤2.5ppm	1.0ppm
Arsenic	≤2.0ppm	1.0ppm
Solution	Water soluble,oil soluble,ethanol soluble	N/A
Basis	Curcumin (I), de methoxy turmeric pigment (II), double take off methoxy turmeric pigment (III) three components.	
Physical and chemical properties	Soluble in ethanol, acetic acid, propylene glycol	
HANDLING & STORAGE		
	Shuts the light to airtight deposit 18 month.	
CN CODE		
	3203001990	
PACKAGING		
	200kg food grade steel drum;and may provide the packing according to the clients' request.	
HEALTH & SAFETY		
	Please refer to Material Safety Data Sheet	



Economic Development Zone, Yichun, Jiangxi, China.
Phone: +86 186 0795 0576 Tel: +86 795 3586166
Fax: +86 795 3586165 E-Mail: jackie@aturex.com
Web: www.aturex.com

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