

PRODUCT DATA SHEET

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ATUREX[®] RCC01 Turmeric 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 liquid	PASS
Specification	liquid	OK
Color value	E20-300	PASS
Heavy metals(ppm)	≤22ppm	20ppm
TYPICAL PROPERTIES		
Lead	≤2.5ppm	2.0ppm
Arsenic	≤2.5ppm	2.0ppm
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	



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