



DESCRIPTION: Product made from the extract of Marigold meal (*Tagetes erecta*), stabilized with antioxidant and incorporated in inert carriers.

PHYSICAL AND CHEMICAL CHARACTERISTICS

Total Xanthophyll:	30 gr/kg minimum
Moisture content:	12 maximum
pH:	11 to 13
% Saponification:	95 minimum
Density:	0.5 to 0.7 gr/cc
Particle size:	A minimum of 80 % passes through No. 30 U.S. mesh

RELATIVE PARTITION BY HPLC (*)

<u>Carotenoids</u>	<u>%</u>
Total Dihydroxypigments:	90 to 98
Dihydroxylutein:	82 to 90
Dihydroxyzeaxanthin:	3 to 7
Total Monohydroxypigments:	1 to 6
Monohydroxycryptoxanthin:	0.5 to 4.5
Total Carotenes:	0.2 to 2.0
Total Xanthophyll Esters:	0.2 to 0.5

(*) Relative to Total Xanthophyll Content (A.O.A.C.)

Uses:

Used extensively in the poultry industry for pigmentation of skin and egg yolks. Especially recommended for enhancing deposition and concentration of lutein and zeaxanthin in yolks in the production of fortified eggs.

To obtain a predetermined concentration of carotenoids in the egg yolks follow the indications of the Technical Service personnel.

Packaging:

Packed in plastic bags with moisture and oxygen barriers, sealed under inert gas and put inside a cardboard box with 20 kg net weight.