



**FLORAFIL-R3
(10 gr/kg)**

SPECIFICATIONS SHEET

HE-ID-06

Rev : 02

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DESCRIPTION: Product made from the extract of Red Pepper meal (*Capsicum annuum*), saponified, stabilized with antioxidant and incorporated in inert carriers and vegetable meal.

PHYSICAL AND CHEMICAL CHARACTERISTICS

Total Carotenoids: 10 gr/kg
Moisture 12 % maximum
pH: 12 to 13.5
% Saponification: 75 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 HIGH PERFORMANCE LIQUID CHROMATOGRAPHY

Total Red Dihydroxypigments	35 to 55 % (*)
- Dihydroxycapsanthin	35 to 55 %
- Dihydroxycapsorubin	0 to 2 %
Total Yellow Dihydroxypigments	12 to 25 % (*)
- Dihydroxylutein	10 to 22 %
- Dihydroxyzeaxanthin	1 to 3 %
Total Yellow Monohydroxypigments	10 to 20 % (*)
Total Carotenes	10 to 20 % (*)
Total Xanthophyll Esters	1 to 4 % (*)

(*) Relative to total xanthophyll content (A.O.A.C.)

Uses:

Very adequate for pigmentation of egg yolks in combination with another source of yellow carotenoids like Florafil 93 powder or liquid. This same combination of pigments may be used for coloring broiler skins.

Packaging:

Plastic bags with moisture and oxygen barriers inside a cardboard box with 20 kg net weight and sealed under inert gas. May be packed in other presentations if requested by the customer.