

	FLORAFIL-R-3 POWDER (10 gr/kg)	SPECIFICATIONS SHEET	
		CODE: HE-ID-06	
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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: 5 to 10 gr/kg upon customer's request
 Water content: 7 to 10 %
 pH: 8 to 12.5
 % Saponification: 75 minimum
 Density: 0.55 to 0.70 gr/cc
 Particle size: A minimum of 90% passes through No. 30 U.S. mesh

RELATIVE PARTITION BY HIGH PERFORMANCE LIQUID CHROMATOGRAPHY

Total Red Dihydroxypigments: 35 to 50 % (*)
 Dihydroxycapsanthin: 95 % of red xanthophyll
 Dihydroxycapsorubin: 5 % of red xanthophyll
Total Yellow Dihydroxypigments: 12 to 25 % (*)
 Dihydroxylutein: 90 % of yellow xanthophyll
 Dihydroxyzeaxanthin: 10 % of yellow xanthophyll
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 multiplayer paper bag with 20 kg net weight and sealed under inert gas. May be packed in other presentations if requested by the customer.