

## DATA SPECIFICATIONS

## ingredients

# Anthocyanin Hibiscus

## Ingredient



### Product description

Hibiscus Anthocyanin is a fine purple powder produced from the Hibiscus sabdariffa. It is obtained through a water-base extraction followed by a concentration and purification stage and finally dried.

### Application

Beverages, alcoholic beverages, dairy products, sweets, candies and other foodstuff.

### Packing Details, Shelf-life and storage

25kg net weight; 12 months from date of manufacture; Store in a cool, dry and ventilated area between 15 - 25°C.

### Sensory

Between red-orange and red-wine hue in low pH products. It may vary depending on the product (pH) and quantity used.

### Country of Origin

Peru



### PHYSICAL AND CHEMICAL STANDARDS

Anthocyanin	5.5 - 6.5%
pH (1% aqueous solution)	< 5%
Density	0.10 - 0.45 kg/l
Moisture	< 10%

### MICROBIOLOGICAL STANDARDS

Total Viable Count	< 1000 cfu/g
Yeasts	< 100 cfu/g
Moulds	< 100 cfu/g
E.Coli	< 3nmp/g
Salmonella	absent in 25g

### HEAVY METALS

Arsenic	< 3 ppm
Lead	< 2ppm
Mercury	< 1ppm
Cadmium	< 1ppm
Total Heavy Metals	< 10ppm

### LIST OF ALLERGEN

Allergen	According to recipe included		In traces possible (cross-contamination)	
	no	yes	no	yes
cereals (gluten)	x		x	
crustaceans	x		x	
egg	x		x	
fish	x		x	
peanut	x		x	
soya	x		x	
milk	x		x	
nuts	x		x	
celery	x		x	
mustard	x		x	
sesame	x		x	
sulphur dioxide & sulphate	x		x	
lupin	x		x	
molluscs	x		x	

### Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

**The specification is valid until revoked and replaced all previous issues.**