

TECHNICAL DATA SHEET

**CORANTES
NATURAIS
DO BRASIL**

Product: Purple Carrot Powder

Revision: 08/03/2026

Version: 2.0

Color intensity	9,0 – 10,0	(E1%, 1 cm) 529 nm; pH 3
-----------------	------------	--------------------------

Composition: Purple carrot concentrate (*Daucus carota L.*), maltodextrin, and citric acid.

Odor: Characteristic.

Flavor: Characteristic.

Color: Dark red/purple.

Solubility: Soluble in water.

Appearance: Fine powder, dark color.

PARAMETER	LIMIT
Arsenic	1mg/kg max
Cadmium	1mg/kg max
Lead	2mg/kg max
Mercury	1mg/kg max
Salmonella spp.	Absent in 25g
Total plate count	<1000 CFU/g
Total Yeast & Mold	<100 CFU/g
Thermotolerant coliforms	<10 CFU/g
E. coli	<10 CFU/g
Enterobacteria	<10 CFU
Dead mites/g	Maximum 5
Insoluble ash	1.5% max

OTHER INFORMATION:

Radiation: Product does not contain or use irradiated ingredients/utensils

GMO: Product does not contain or use ingredients produced from genetically modified organisms.

Allergens: Does not contain or is processed with any allergenic substances as described in Annex III of Resolução Anvisa nº 727, from 01/07/2022.

Pesticides: Does not contain pesticide residues. MAPA/ANVISA.

Storage: Room temperature, protected from light and excess moisture.

Shelf life: 24 months from the manufacturing date

Natural dyes are sensitive to adverse conditions of temperature, light incidence, oxidation and pH. Previous tests are necessary for suitability in the formulations. We are not responsible for any damages due to incorrect application.

Corantes Naturais do Brasil Ltda

Tv dois – Estrada dos Cristóvão, 207, Bairro dos Cristóvão, Araçoiaba da Serra/SP – CEP 18.190-000

TEL.: (11) 3675-7976

adm@corantesnaturaisdobrasil.com.br