

天然色素产品

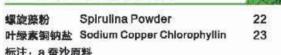
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标注: a 蚕沙原料 b 紫花苜蓿原料

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资质荣誉引导语

企业的荣誉是通过顾客干百次的检验建立起来的,我们深知荣誉只代表过去的辉煌,成为行业的领跑者才是我们 永远的追求,不断创新才是我们前进的力量……

The honor of our enterprise is established through customers' thousands of tests. We know that the honor only represents the glory of the past. Becoming the forefront of the industries is our eternal pursuit and the constant innovation is the force that we advance.

优质原料供应

为确保原材料的品质和数量,从而为客户提供高品质、持续稳定的产品,三十多年来,我们一直大力发展天然色 家和果蔬浓缩汁原材料种植基地。经过多年的努力,现拥有四大种植基地,种植面积68000亩,分别分布在江西省,山 东省和新疆维吾尔族自治区以及安徽省。

High quality raw material supply

To ensure the quality and quantity of raw materials, and provide customers with high-quality, sustainable and stable products, in the last 30 years, we have been vigorously developing natural color and juice concentrate raw material base. After years of effort, now we have four bases for planting, cultivation 68, 000 acres, which located in Jiangxi province, Shangdong province and Xinjiang uygur autonomous region and Anhui province.



紫胡萝卜种植基地 Purple carrot plant base 8 红甜菜种植基地 Red beet plant base

科研 检测 生产引导语

自主研发, 技术创新

公司研发中心成立于2006年,具有高素质的专业研发人员和一流的研发设施,与江西省科学院、南昌大学、江 西农业大学合作创建了省内首家省级天然色素研发中心。

公司视质量为生命,从原料种植,选择、加工、销售、运输都建立了整套科学严格的管理体系,检验中心配置了 一流的精密检测仪器,生产车间完全按GMP标准建设,在全国同行业中率先通过并实施了ISO9001;FSSC22000, 《HACCP体系认证》、《有机产品认证》、《犹太洁食认证》、《清真证书》。

"工欲善其身,必先利其器"公司只有好的管理,好的理念、好的人才还是不够的,精良先进的设备,原材料种 植源头保证,更能体现企业强大的生产能力,并确保产品的卓越品质。

The independent research and development, technical innovation.

The research and development center sets up in 2006, it has a group of professionals and a lot of high technology equipment. It's the first provincial natural color R&D center, which cooperates with Jiangxi Academy of Technology, Nanchang University, and Jiangxi Agricultural University.

In our company, the quality of products is everything. It establishes a strict and scientific management system to manage the raw materials planting, selecting, producing, selling and distributing; the inspection center configures advanced sophisticated detection equipment and the workshop is built according to GMP. CNJ Nature takes the lead place in obtaining and implementing ISO9001, FSSC22000, HACCP, Kosher, Halai.

"Good tools are essential to do the job well". It is not enough for natural color company that only has good management and excellent employees, but also should possess advanced equipment and guarantees the source of raw materials, which represents the strong production capacity and ensures the excellent quality of products.

技术 Technology

品质 Quality

生产力 **Productivity**







紫甘薯色素

Purple Sweet Potato Color





紫甘薯色素

性状:由紫甘薯提取精制而成,属花青素类色素,产品为紫 红色液体或粉末,易溶于水和乙醇水溶液。

特点: 純天然具抗衰老保健作用,具色泽鲜艳,着色力强, 耐光耐热性好,在酸性条件下水溶液为 紫红色且色调 稳定

用途: 应用于配制酒、果汁饮料、腌制品、糖果、果冻、果 脯、医药等领域。

Purple Sweet Potato Color

Description: Extracted from the root of sweet potato, its main component is the anthocyanin pigment. Its final product is the purple red liquid or powder, easily soluble in water and ethyl alcohol solution.

Feature: With pure natural anti-aging health care effect, bright color, strong dyeing ability, good resistance to light and heat. Under acidic aqueous conditions, it is purple and its color is stable.

Application: Used in the preparation of wine, fruit juice, pickled products, candy, jelly, fruit, medicine and other fields.

▶质量指标

项目	指标
色价 (10% 1cm 530nm)	40-800
水份%(限粉末)≤	7
灰分%≤	2
砷(以AS计)mg/kg≤	2
重金属(以pb计)mg/kg≤	10
细菌总数cfu/g≤	1000
致病菌	不得检出

> specification

ITEM	INDEX
Color Value (10% 1cm 530nm)	40-800
Moisture% (powder only) ≤	7
Ash content %≤	2
Arsenic (AS) mg/kg≤	2
Heavy metal (pb) mg/kg≤	10
Total bacterial (cfu/g) ≤	1000
Pathogenic bacteria	Not detectable

紫胡萝卜色素

性状:由紫胡萝卜块根经水提取,树脂分离精制而成,主要成分为花青素类的混合物,产品为紫红色液体和粉末,易溶于水和乙醇溶液。

特点: 纯天然具保健抗癌作用,色泽鲜艳, 着色力强,耐光 耐热性好, PH3.0-5.0时为紫红色且色调最为稳定。

用途:广泛应用于糖果,饮料、果汁,肉制品、烘焙食品、 医药以及化妆品等领域。

Purple Carrot Color

Description: Extracted from the root of purple carrot, resin separation and refining, its main component is anthocyanin mixture. Its final product is the purple red liquid and powder, easily soluble in water and ethanol solution.

Feature: With pure natural anti-cancer health effect, bright color, strong dyeing ability, good resistance to light and heat. Under PH3.0-5.0 conditions, it is purple red and its color is the most stable.

Application: Widely used in candy, beverage, fruit juice, meat products, bakery, medicine and cosmetic fields.



▶质量指标

项目	指标
色价 (10% 1cm 530nm)	40-800
水份%(限粉末)≤	7
灰分%≤	4
砷(以AS计)mg/kg≤	2
铅(以pb计)mg/kg≤	5
童金馬 mg/kg≼	20
细菌总数cfu/g≤	1000
致病菌	不得检出

ITEM	INDEX
Color Value (10% 1cm 530nm)	40-800
Moisture% (powder only) ≤	7
Ash content %≤	4
Arsenic (AS) mg/kg≤	2
Lead (pb) mg/kg≤	5
Heavy metal (pb) mg/kg≤	20
Total bacterial (cfu/g) ≤	1000
Pathogenic bacteria	Not detectable



江西丹霞生物科技股份有限公司



甘蓝红色素

性状:由十字花科植物紫甘蓝叶子提取精制而成,屬花色苷 类色素,主要呈色组分为矢车菊苷,产品为紫红色液 体或粉末,易溶于水和乙醇溶液。

特点: 纯天然具保健作用,无异味,着色力强,耐光耐热性 好,酸性条件下水溶液为紫红色且色调稳定。

用: 广泛应用于配制酒,果汁,饮料、糖果、果酱、果 冻、医药等领域。

Red Cabbage Color

Description: Extracted from red cabbage of cruiferae family, red cabbage color is a kind of the anthocyanin pigment, its final product is the purple red liquid or powder, easily soluble in water and ethanol solution.

Feature: With pure natural health care effect, no peculiar smell, strong dyeing ability, good resistance to light and heat. Under acidic aqueous conditions, it is purple and its color is stable.

Application: Widely used in wine, fruit juice, beverage, candy, jam, jelly, medicine and other fields.

▶质量指标

项目	指标
色价 (10% 1cm 530nm)	100-600
水份%(限粉末)≤	7
灰分%≤	4
砷(以AS计)mg/kg≤	2
铅(以pb计)mg/kg≤	5
细菌总数cfu/g≤	1000
致病菌	不得检出

> specification

ITEM	INDEX
Color Value (10% 1cm 530nm)	100-600
Moisture% (powder only) ≤	7
Ash content %≤	4
Arsenic (AS) mg/kg≤	2
Lead (pb) mg/kg≤	5
Total bacterial (cfu/g) ≤	1000
Pathogenic bacteria	不得检出

甜菜红色素

性状:由食用红甜菜的根提取精制而成,主要成分为甜菜 昔,产品为紫红色粉末,易溶于水,微溶于乙醇溶 液。

特点: 纯天然, 具色泽鲜艳, 着色力强, 耐光耐热性较差且 受水份活性的影响较大, 在PH4.0-6.0条件下水溶液 为紫红色且色调稳定。

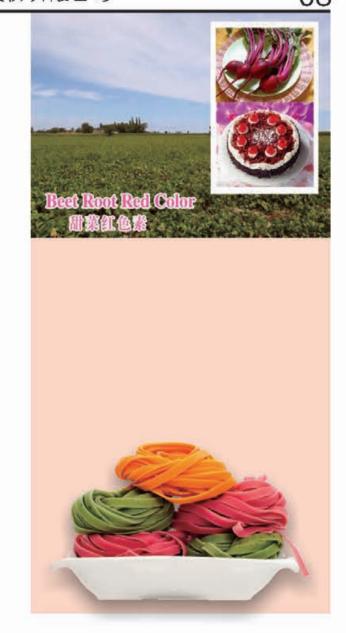
用途: 广泛应用于各类食品着色。

Beet Root Red Color

Description: Extracted from the root of red beet, its main component is the betanin pigment. Its final product is the purple red liquid or powder, easily soluble in water and slightly in ethanol solution.

Feature: Pure natural, bright color, strong dyeing ability, easily influenced by moisture activity. Under the PH4.0-6.0 aqueous conditions, it is purple and its color is stable.

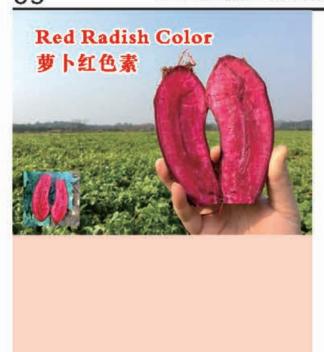
Application: Widely used in various types of food coloring.



→质量指标

项目	指标
色价 (10% 1cm 535nm)	40-1200
рН	4.0-6.0
水份%(限粉末)≤	7
灰分%≤	4
砷(以AS计)mg/kg≤	2
铅(以pb计)mg/kg≤	5
细菌总数cfu/g <	1000
致病菌	不得检出

ITEM	INDEX
Color Value (10% 1cm 535nm)	40-1200
pH	4.0-6.0
Moisture% (powder only) ≤	7
Ash content %≤	4
Arsenic (AS) mg/kg≤	2
Lead (pb) mg/kg≤	5
Total bacterial (cfu/g) ≤	1000
Pathogenic bacteria	Not detectable



萝卜红色素

性状:由十字花科植物红心萝卜中提取,精制而成,属花色 苷类色素,产品为红色至深红色粉末,易溶于水和

特点: 纯天然, 色泽鲜艳, 着色力强, 对光和热以及氧化剂

用途: 广泛应用于糖果,饮料、罐头,肉制品、冰激凌、配



Description: Extracted from red radish of cruiferae family, red radish color is a kind of the anthocyanin pigment. Its final product is the red or dark red powder, easily soluble in water and ethanol solution.

Feature: Pure natural, bright color, strong dyeing ability, poor stability to light, heat and oxidizing agent. Under PH3.0-5.0 aqueous conditions, it is red and its color is more stable.

Application: Widely used in candy, beverage, canned food, meat products, ice cream, wine, medicine and cosmetic fields.

乙醇溶液。

不太稳定, PH3.0-5.0时为红色且色调较为稳定。

制酒、医药以及化妆品等领域。

₩ specification

项目	指标
色价 (10% 1cm 515nm)	150-800
水份%(限粉末)≤	8
灰分%≤	5
砷(以AS计)mg/kg≤	2
铅(以pb计)mg/kg≤	2
细菌总数cfu/g≤	1000
致病菌	不得检出

▶ 质量指标

ITEM	INDEX
Color Value (10% 1cm 515nm)	150-800
Moisture% (powder only) ≤	8
Ash content %≤	5
Arsenic (AS) mg/kg≤	2
Lead (pb) mg/kg≤	2
Total bacterial (cfu/g) ≤	1000
Pathogenic bacteria	不得检出

黑米红色素

性状: 从禾本科植物黑米中提取精制而成,属花青素类色 素, 主要成色组分矢车菊苷, 产品为红色至紫红色粉 末, 易溶于水和乙醇溶液。

特点: 纯天然真药用价值, 色泽鲜艳, 着色力强, 耐光耐热 性好,对氧化剂敏感,在酸性条件下呈红色且色调稳

用途:广泛应用于糖果,饮料、冷饮、配制酒、熟肉类、果 酱、医药、化妆品等领域。

Red Rice Red Color

Description: Extracted from red rice of gramineous plants, red rice red color is a kind of the anthocyanin pigment. Its final product is the red or purple red powder, easily soluble in water and ethanol solution.

Feature: With pure natural medicinal value, bright color, strong dyeing ability, good resistance to light and heat, good sensitivity to oxidizing agent. Under acidic aqueous conditions, it is red and its color is stable.

Application: Widely used in candy, beverage, cold drink, wine preparation, cooked meat, jam, medicine, cosmetics and other fields.





₩届量指标

项目	指标
色价 (10% 1cm 535nm)	150-2000
水份%(限粉末)≤	8
灰分%≼	8
砷(以AS计)mg/kg≤	1
铅(以pb计)mg/kg≤	2
细菌总数cfu/g≤	1000
致病菌	不得检出

ITEM	INDEX
Color Value (10% 1cm 535nm)	150-2000
Moisture% (powder only) ≤	8
Ash content %≤	8
Arsenic (AS) mg/kg≤	1
Lead (pb) mg/kg≤	2
Total bacterial (cfu/g) ≤	1000
Pathogenic bacteria	Not detectable



辣椒红色素

性状: 由优质辣椒为原料提取精制而成, 主要呈色组分为辣椒 红素、辣椒玉红素,产品为深红色油溶性液体,易溶于 油脂乙醇不溶于水,亦可经变性加工制成水溶性色素。

特点: 纯天然, 含丰富的β—胡萝卜素和维生素C具保健作用, 色泽鲜艳,着色力强,耐热耐热性好,PH值适用广泛。

用途:广泛应用于果汁、饮料、配制酒、冰淇淋、糖果、饼 干、调味品、面食、膨化类食品、医药等领域。

Chilli Red Color

Description: Extracted from high quality peppers, its main color component is the chilli red pigment and capsorubin. Its final product is the deep red oil soluble liquid, easily soluble in grease ethanol and insoluble in water. It will become water soluble pigment by certain degeneration process. Feature: Pure natural, rich in beta carotene and vitamin C,

with health care effect, bright color, strong dyeing ability, good resistant to light and heat, widely applied in any PH. Application: Widely used in fruit juice, beverage, wine, candy, ice cream, cookies, condiments, pasta, puffed food, medicine and other fields.

▶质量指标

项目	指标
色价 (10% 1cm 460nm)	200-20000
砷(以AS计)mg/kg≼	3
铅(以pb计)mg/kg≤	2
细菌总数cfu/g≤	1000
致病菌	不得检出

> specification

ITEM	INDEX
Color Value (10% 1cm 460nm)	200-20000
Arsenic (AS) mg/kg≤	3
Lead (pb) mg/kg≤	2
Total bacterial (cfu/g) ≤	1000
Pathogenic bacteria	不得检出

红曲红色素

性状: 以优质大米为原料, 经微生物发酵提取精制而成, 主 要成分潘红,产品为红色液体或粉末,易溶于水和乙 醇溶液。

特点: 纯天然具保健作用, 色泽鲜艳, 着色力强, 耐光耐热 性好, PH适用广泛。

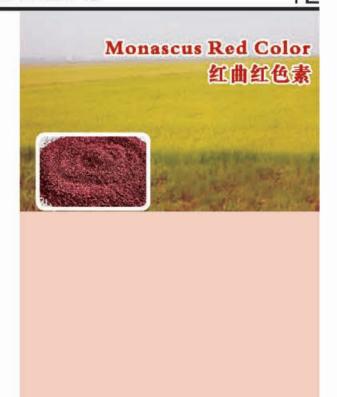
用途:广泛应用于糖果、熟肉制品、腐乳、饼干、调味酱、 酒类、医药、化妆品等领域。

Monascus Red Color

Description: Using high quality rice as the raw material and extracted from microbial fermentation, its major component is pantone red. Its final product is the red liquid or powder, easily soluble in water and ethanol

Feature: Pure natural, health care effect, bright color, strong dyeing ability, good resistance to light and heat, widely applied in any PH.

Application: Widely used in candy, cooked meat products, bean curd, biscuits, seasoning sauce, wine, medicine, cosmetics and other fields.



▶质量指标

项目	指标
色价 (10% 1cm 505nm)	1000
水份%(限粉末)≤	6
灰分%≤	7.4
砷(以AS计)mg/kg≼	5
铅(以pb计)mg/kg≤	10
细菌总数cfu/g≤	1000
致病菌	不得检出

ITEM	INDEX
Color Value (10% 1cm 505nm)	1000
Moisture% (powder only) ≤	6
Ash content %≤	7.4
Arsenic (AS) mg/kg≼	5
Lead (pb) mg/kg≤	10
Total bacterial (cfu/g) ≤	1000
Pathogenic bacteria	不得检出



江西丹霞生物科技股份有限公司



紫玉米色素

性状: 紫玉米色素是一种以新疆等地所产Maiz morado 或Maiz kulli等品种的紫色玉米为原料,利用现代生物技术提取而成的天然色素。紫玉米色素属花青类色素,产品为红色至紫红色液体或粉状固体,易溶于水、丙二醇、乙醇、醋酸等,不溶于油脂类。

特点: 紫玉米色素是一种天然无辜的红色着色剂。色调因PH而变化,酸性时为红色,中性时为红至深红色,碱性时为红紫色至深蓝色。在含盐浓度10%以上的水溶液内产生沉淀。酸性时耐热、耐光性好。

用途: 主要用于饮料、冷饮、糖果、口香糖、乳制品、洋火腿、香 肠、鱼糕等领域。

Purple Corn Color

Description: Purple corn color is a kind of natural pigment that uses purple corns like Maiz morado and Maiz kulli produced by Xinjiang China as raw materials. Purple corn color is a kind of anthocyanin pigment, and its final product is the red or purple red liquid or powdery solid, easily soluble in water, propylene glycol, ethanol, acetic acid, while insoluble in oil.

Feature: Purple corn color is a kind of natural non-toxic red colorant. Its color will change due to PH. When PH is acid, it is red; when neutral, it is red or dark red; when alkaline, it is red purple or dark blue. In aqueous solution containing more than 10% salt concentration, it will occur a precipitation phenomenon. In acid conditions, it has good resistance to heat

Application: Mainly used for beverage, cold drink, candy, chewing gun, dairy product, ham, sausage, fish cake and other fields.

▶质量指标

项目	指标
色价 (E10%,10cm 515nm)	100
PH	2.8
重金属(as Pb) mg/kg≤	40.0
铅(Pb) mg/kg≤	8.0
砷(as As2O3) mg/kg≤	4.0
细菌总数(cfu/g)≤	1000

₩ specification

ITEM	INDEX
Color value (E10%,1cm 515nm)	100
PH	2.8
Heavy metal(as Pb) mg/kg≤	40.0
Lead (pb) mg/kg≤	8.0
Arsenic(as As2O3) mg/kg≤	4.0
Total bacterial (cfu/g)≤	1000

玫瑰茄红色素

性状: 玫瑰茄红色素是以玫瑰茄的成熟花萼为原料提制而成 的一种新食用天然色素。玫瑰茄红色素属花色素苷 类。通常为深红色液体、红紫色膏状物或红紫色粉 末,易溶于水、乙醇和甘油。

特点: 玫瑰茄色素是天然食用色素的红色着色剂,酸性条件 下呈红色,对光、热敏感,週氧和金属离子不稳定, 杭坏血酸、二氧化硫可促其降解。

用途:用于偏酸性、无需高温加热的食品,如冷饮、果冻、 果酱、糖浆、粉末饮料等。

Roselle Red Color

Description: Roselle red color is a new edible natural color made from the mature calyxes of Hibiscus sabdariffa L. Roselle red color is a kind of the anthocyanin pigment. It is usually the dark red liquid, the red purple paste or powder, easily soluble in water, ethyl alcohol and glycerol.

Feature: Roselle red color is a a red colorant for natural edible pigment. It is red under acidic conditions and it has good sensitivity to light and heat, but it is not stable when meeting the oxygen and mental ions. It also can be degraded by ascorbic acid and sulfur dioxide.

Application: Roselle red color can be used for those food that are slight acidic and do not need high temperature heating, such as cold drink, jelly, jam, syrup, powder beverage, etc.





▶届量指标

项目	指标
色价 (10% 1cm 520nm)	30
灼燒残重w/%≤	9.0
干燥失 重 w/% ≤	10.0
砷(As)/(mg/kg) ≼	2.0
铅(Pb)/(mg/kg) ≤	3.0
细菌总数/(cfu/g)≤	1000

ITEM	INDEX
Color Value (10% 1cm 520nm)	30
ignition residuew/%≤	9.0
Loss on drying w/% ≤	10.0
Arsenic (AS) /(mg/kg) ≤	2.0
Lead (Pb) /(mg/kg) ≤	3.0
Total bacterial (cfu/g) ≤	1000





甜菜黄色素

性状:由适用黄甜菜的根提取精制而成,产品为黄色至橙黄色粉末,易溶于水。

特点: 纯天然, 具有色泽鲜艳, 着色力强, 在PH3.0-9.0条件下水溶液为亮黄色且色调稳定。

用途: 广泛应用于饮料,果汁,糖果,果酱等领域。

Beet Yellow Color

Description: Extracted from the root of yellow beet. This product is yellow or orange powder, easily soluble in water with bright yellow color.

Feature: Natural, bright color, the water solution of beet yellow is stable at PH3.0-9.0, the color has a good dyeing ability.

Application: Widely used in beverages, confections, sorbets, sauces etc.

▶质量指标

项目	指标
色价 (10% 1cm 480nm)	100
水份%(限粉末)≤	7.0
砷(以AS计)mg/kg≤	3.0
重金属(以pb计)mg/kg≤	2.0
细菌总数cfu/g≤	1000
致病菌	不得检出

⇒ specification

ITEM	INDEX
Color Value (10% 1cm 480nm)	100
Moisture% (powder only) ≦	7.0
Arsenic (AS) mg/kg≤	3.0
Heavy metal (pb) mg/kg≦	2.0
Total bacterial (cfu/g) ≤	1000
Pathogenic bacteria	不得检出

姜黄色素

性状:姜黄色素是从草本植物姜黄的根茎中提取精制而成的 一种天然黄色素。姜黄色素的结晶是橙黄色粉末,有 特殊的芳香气味,婚点为179℃-182℃,具有亲脂

特点:姜黄色素是一种天然黄色素,具有着色力强、色泽鲜艳、热稳定性强、安全无毒等特性,易溶于冰醋酸、 乙酸乙酯和碱性溶液,并可溶于95%乙醇、丙二醇, 但不溶于水。

用途:可用于糖果、冰淇淋、碳酸饮料、果冻、口香糖、冷 冻饮料,面糊、裹粉、煎炸粉等。

Turmeric Yellow Color

Description: Turmeric yellow color is a kind of natural yellow pigment extracted from the roots of the herbaceous plants turmeric. The crystal of the turmeric yellow color is the orange yellow powder with a kind of special aromatic smell. Its melting point is 179°C-182°C and it is lipophilic.

Feature: Turmeric yellow color is a kind of natural yellow pigment. It has the characteristics of strong dyeing ability, bright color, strong thermal stability, safe, non-toxic and so on. It can easily dissolve in glacial acetic acid, ethyl acetate and alkaline solution. It also can dissolve in 95% ethanol and propylene glycol, but not in water.

Application: It can be used for candy, ice cream, carbonated beverage, jelly, chewing gum, frozen beverage, batter, coated-powder, fried powder, etc.



14 质量指标

项目	指标
总姜黄素含量/%≥	90.0
溶剂残留/(mg/kg)≤	50.0
总灰分%≤	7.0
砷(As)/(mg/kg) ≤	2.0
鉛(Pb)/(mg/kg) ≤	3.0
细菌总数/(cfu/g)≤	1000

ITEM	INDEX	
Total turmeric content/%≽	90.0	
Residual solvents/(mg/kg)≤	50.0	
Total ash content%≤	7.0	
Arsenic (AS) /(mg/kg) ≤	2.0	
Lead (Pb) /(mg/kg)≤	3.0	
Total bacterial (cfu/g) ≤	1000	





红花黄色素

性状:由菊科植物红花花瓣提取精制而成,主要呈色组分为 黄酮类红花苷,产品为黄色或褐黄色粉末,易溶于水 和乙醇溶液。不溶于丙酮和油脂。

特点: 纯天然具活血药理保健作用,有红花固有的香味,着 色力强,耐光耐热性好,酸性条件下水溶液为黄色且色 调稳定。

用途:广泛应用于配制酒、茶饮料、高级面点、面条、糖果、罐头、医药及化妆品等领域。

Safflower Yellow Color

Description: Extracted from safflower petals of compositae plants, its main component is flavonoid carthamin. Its final product is the yellow or brown powder, easily soluble in water and ethanol solution while insoluble in acetone and oil.

Feature: With pure natural invigorating the circulation of pharmacological health care effect, with safflower inherent fragrance, strong dyeing ability, good resistance to light and heat. Under acidic aqueous conditions, it is yellow and its color is stable.

Application: Widely used in the preparation of wine, tea drinks, senior pasta, noodles, candy, canned, pharmaceutical and cosmetic fields.

₩胰量指标

项目	指标
色价 (10% 1cm 406nm)	250-2000
水份%(限粉末)≤	7
灰分%≤	4
砷(以AS计)mg/kg≤	2
铅(以pb计)mg/kg≤	5
汞mg/kg≤	1
细菌总数cfu/g <	1000
致病菌	不得检出

> specification

ITEM	INDEX
Color Value (10% 1cm 406nm)	250-2000
Moisture% (powder only) ≤	7
Ash content %≤	4
Arsenic (AS) mg/kg≤	2
Lead (pb) mg/kg≤	5
Hg mg/kg≤	1
Total bacterial (cfu/g) ≤	1000
Pathogenic bacteria	不得检出

栀子黄色素栀子蓝色素

性状:由茜草科植物山栀子的果实中采用不同的生产工艺分别提取精 制而成,主要呈色组分为类胡萝卜素和藏花素,其中栀子黄色 素为黄色液体或褐黄色粉末,而栀子蓝色素为蓝色液体或者深 蓝色粉末,都易溶于水和乙醇溶液。不溶于丙酮和油脂。

特点: 纯天然具营养保健作用,有栀子固有的香味,着色力强,耐光 耐热性好,PH4-10条件下水溶液色调稳定。而且栀子蓝可以 和红色素或绿色素调配出紫色素和绿色素等不同颜色,且色调 稳定耐酸性好。因此有广泛的应用。

用途:广泛应用于配制酒、果汁、茶饮料、饼干、布丁、冰激凌、高级面点、面条、糖果、罐头、医药及化妆品等领域。

Gardenia Yellow Color Gardenia Bule Color

Description: Extracted from gardenia fruits of rubiaceous plants, its primary color component is carotenoid and crocin. The gardenia yellow pigment is the yellow liquid or brown yellow powder, while the gardenia blue pigment is the blue liquid or deep blue powder. Both of them can easily dissolve in water and ethanol solution, while insoluble in acetone and grease.

Festure: With pure natural nutrition and health care effect, with gardenia inherent fragrance, strong dyeing ability, good resistance to light and heat. Under PH4-10 aqueous conditions, its color is stable. Mixed with red or green pigment, the gardenia blue pigment can deploy purple, green and other different pigments. It is applied widely because of its stable color and good resistance to acid.

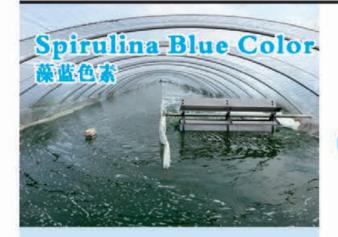
Application: Widely used in the preparation of wine, fruit juice, tea drinks, biscuits, puddings, ice cream, senior pastry, candy, canned food, noodles, pharmaceutical and cosmetic fields.



▶质量指标

项目	指标(梔子黄)	指标(梔子蓝)
色价 (10%)	100-4000	300-800
水份%(限粉末)≤	7	7
砷 (以AS计) mg/kg≤	2	2
铅(以pb计)mg/kg≤	3	5
细菌总数cfu/g≤	1000	1000
致病菌	不得检出	不得检出

ITEM	INDEX (yellow)	INDEX (blue)
Color Value (10%)	100-4000	300-800
Moisture% (powder only) ≤	7	7
Arsenic (AS) mg/kg≤	2	2
Lead (pb) mg/kg≤	3	5
Total bacterial (cfu/g) ≤	1000	1000
Pathogenic bacteria	Not detectable	Not detectable





藻蓝色素(又称藻蓝蛋白)

藻蓝色素是一种从螺旋藻提取、加工而成的天然食用色素,其成分为藻蓝素和藻蓝蛋白,其颜色为蔚蓝色,不仅颜色鲜艳,而且本身含有丰富的蛋白质,其氨基酸组成齐全,必需氨基酸占总量的37.2%。藻蓝素可以帮助调节合成人体所需要的多种重要酶,对抑制癌细胞的生长和促进人体细胞再生具有重要作用,同时藻蓝素还可以调节人体的免疫系统。增强免疫系统的功能,提高人体对疾病的抵抗能力。因此藻蓝素被称为钻石食物。

【异名】: 蓝藻色素; 螺旋藻蓝色素, 螺旋藻蓝蛋白质色素。

[成分]: 漢青家 (phycocyanin)

【特点】: 属蛋白质结合色素,与蛋白质有相同的性质。蓝色颗粒或粉末。溶于水,不溶于醇和油脂。对热、光、酸不稳定。在弱酸和中性下稳定(PH值4.5~8),酸性时(PH值4.2)发生沉淀,强碱可至其脱色。对金属离子的稳定性差,染色性也差。

【用達】;食品添加剂;冰淇淋、口香糖、粉末状饮料、清凉饮料、 糕团、点心、糖果、果冻、馅料、面条、芥末、糖衣药 片、胶囊。(不可染色的食品;海带类、裙带菜、食用 肉、豆类、蔬菜(此类食品的加工食品除外)、鲜鱼贝壳 类、茶、海苔紫菜类。) 化妆品;安全色素添加剂

Spirulina Blue Color (Phycocyanin Powder)

[Description]:

Spirulina blue color is a kind of natural edible pigment extracted and processed from spirulina plants. Its main component is algocyan and phycocyanin. It is a characteristic light blue color, it not only has bright color but also contains rich protein. Its amino acid composition is complete and the essential amino acid accounted for 37.2% of the total. Phycocyanin can help regulate the various important enzymes needed in the human body, which plays an important role in inhibiting the growth of cancer cells and promoting the regeneration of human cells, and phycocyanin can also regulate the immune system of the human body. Phycocyanin is called diamond food because it can strengthen the function of immune system and improve the body's resistance to disease.

[Features]:

Spirulina blue color is a kind of protein binding pigment, the same properties as protein. Its final product is blue particles or powders, easily soluble in water and insoluble in ethyl alcohol and grease. It has poor stability to heat, light and acid, while it is stable under weak acid and neutral conditions (PH4.5–8). However, it will occur precipitation phenomenon under acid conditions, and strong alkali can make phycocyanin discolored. It has poor stability to metal ions and poor chromaticity.

[Application]:

Food Additives: ice cream, chewing gum, powdered drinks, beverage, cake, snack, candy, jelly, stuffing, noodles, mustard, sugar-coated tablets, capsules. (Not stained food: kelp, wakame, edible meat, bean, vegetables (except the processed foods of such food), fresh fish shell, tea, seaweed.)

Cosmetics: safety pigment additives.













可可壳色素

性状:由梧桐科植物可可树果实的外皮经酸洗、水洗后,以 碱性水溶液浸提,过滤精制而成,主要呈色组分为聚 黄酮糖苷,产品为棕色粉末,易溶于水和乙醇溶液。

特点: 纯天然无臭易吸潮,着色力强,耐光耐热性好。 PH4.0以上时为巧克力色且色调稳定。

用途:广泛应用于碳酸饮料、糖果、配制酒、冰激凌、饼 干、医药等领域。

Cacao Color

Description: Extracted from the rind of sterculiaceae cacao fruits by pickling, water washing, and refined after scaking, filtering in the acidic aqueous solution, its main color component is flavonoid glycoside. Its final product is the brown powder, easily soluble in water and ethanol solution.

Feature: Pure natural, odorless, hygroscopic, strong dyeing ability, good resistance to light and heat. It is the chocolate color when PH is above 4.0 and its color is stable.

Application: Widely used in carbonated drinks, candy, wine, ice cream, biscuits, medicine and other fields.

▶质量指标

遊目	指标		
- 現日	普通	精致	
色价	E ¹⁰⁸ 1cm 400nm>200	E**1cm 520nm>300	
pH	6.0-7.5	6.5-7.5	
水份%(限粉末)≤	5	7	
灰分%≤	20	35	
砷 (以AS计) mg/kg≤	2	2	
铅(以pb计)mg/kg≤	4	4	
细菌总数cfu/g≤	1000	1000	
致病菌	不得检出	不得检出	

⇒ specification

ITEM	INDEX		
II EWI	common	refine	
Color value	E ¹⁹⁵ 1en 400nm≥200	E¹es _{tue} 620nm≥300	
pH	6.0-7.5	6.5-7.5	
Moisture% (powder only) ≤	5	7	
Ash content %≤	20	35	
Arsenic (AS) mg/kg≤	2	2	
Lead (pb) mg/kg≤	4	4	
Total bacterial (cfu/g) ≤	1000	1000	
Pathogenic bacteria	不得检出	不得检出	

螺旋藻粉

性状: 螺旋藻粉是由新鲜的螺旋藻经喷雾干燥、过筛消毒精制而成的,它的细度一般都在800目以上。纯正的螺旋藻粉色泽墨绿,摸上去有滑腻感,而没有过筛或添加其它物质的螺旋藻会有粗糙感。不含人工色素、不含防腐剂、不含淀粉及任何添加物。

特点: 纯天然营养保健作用,天然植物脱水产品,难溶固体 粉末,无任何添加剂和加工助剂,有特殊的藻腥或海 腥的气味,口感略带腥味。

用途: 食品級螺旋藥粉被用于保健食品和添加到其它食品之中供人食用。

Spirulina Powder

Description: Spirulina powder is made from fresh spirulina by spray drying, sifting and disinfecting, and its fineness is usually above 800 mesh. The pure spirulina powder is dark green and feels greasy, but the spirulina, without sifting and adding other substances, has a rough feel. Spirulina powder contains no artificial colors, no preservatives, no starch and no any additives.

Feature: Pure natural nutrition health care effect, pure plant dehydration product, insoluble solid powder, without any additives and processing aids, a special algae fishy smell or sea fishy odor, slightly fishy taste.

Application: Food grade spirulina powder is used for health food and added to other foods for human





consumption.









▶廣量指标

叶绿素铜纳盐

性状:以蚕沙或紫花苜蓿为原料经由有机溶剂提取、皂化、 铜化反应提取,精制而成,无臭或略带氨臭,产品为 墨绿色粉末,易溶于水及乙醇和氯仿。

特点: 具有天然绿色植物的色调,着色力强,耐光耐热性较好,在中性和弱碱性时为天然绿色且色调稳定。

用激: 广泛应用于糖果,饮料、罐头、配制酒、冰激凌、果 冻、医药以及化妆品等领域。

Sodium Copper Chlorophyllin

Description: It uses silkworm or alfalfa as the raw material and refines by organic solvent extraction, saponification, copper reaction extraction. It is odorless or slight ammonia smell and its final product is dark green powder, easily soluble in water and slightly in ethyl alcohol and chloroform.

Feature: Pure natural green pigment, strong dyeing ability, good resistance to light and heat. It is natural green and its color is stable under neutral and weak alkaline conditions.

Application: Widely used in candy, beverage, canned food, wine, ice cream, jelly, pharmaceutical and cosmetic fields.

* specification

项目	指标	
色价 (10% 1cm 405nm)	5680	
总铜%≤	8.0	
游商铜%≤	0.025%	
水份%(限粉末)≤	5	
砷(以AS计)mg/kg≤	2	
铅(以pb计)mg/kg≤	5	
细菌总数cfu/g≤	1000	
致病菌	不得检出	

ITEM	INDEX
Color Value (10% 1cm 405nm)	5680
Total Copper%	8.0
Moisture% (powder only) ≤	0.025%
Arsenic (AS) mg/kg≤	5
Lead (pb) mg/kg≤	2
Total bacterial (cfu/g) ≤	5
Heavy metal (pb) mg/kg≦	1000
Total bacterial (cfu/g) ≤	Not detectable

甜菊糖

性状: 甜菊糖是一种从菊科草本野生檀物甜叶菊中提取的新型天然甜味剂。白色结晶,味甜、高浓度稍苦,易溶于水寄乙醇,对热稳定性强。

特点:它具有高甜度、低热能的特点。其甜度是蔗糖的200至 300倍,热量仅为蔗糖的1/300。

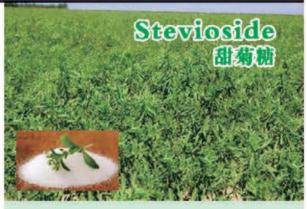
用途: 甜菊糖做为一种新型天然甜味剂可广泛应用于各类食品、饮料、医药、日化工业品中。

Stevioside

Description: Stevioside is a kind of new natural sweeteners extracted from wild stevia of asteraceae herb plants. It is white crystalline, sweet taste and slightly bitter in high concentration, easily soluble in water and ethanol alcohol. It has good stability to heat.

Feature: It has the characteristics of high sweetness and low thermal. Its sweetness is 200 to 300 times of sucrose's sweetness, while its thermal is only 1/300 of sucrose's thermal.

Application: As a new type of natural sweeteners, stevioside can be widely used in all kinds of food, beverage, medicine, chemical industrial products.

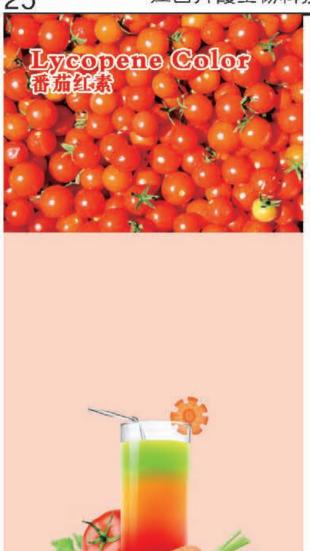




₩质量指标

项目 -		指标		
		特级	一级	二级
含量%	≥	90	85	80
甜度	>	250	200	200
25 比旋光度 αD		-30° ~-38°		
灼伤残渣%	•	0.1	0.2	0.2
比吸光度	4	0.05	0.08	0.10
干燥失重%	•	4	5	6
重金属(以Pb计)%	€	0.0001		
砷 (以As计)%	•		0.001	

Item		Index			
Į	item		special grade	First Grade	Second Grade
	content %	≽	90	85	80
	Sweetness	3	250	200	200
	specific rotation	-30° ~-38°			
	Ash %	6	0.1	0.2	0.2
	absorbance-ratio	*	0.05	0.08	0.10
	Loss on drying%	•	4	5	6
	Heavy metals (Pb)	€		0.0001	
	Arsenic (As)	•		0.001	



番茄红素

性状:番茄红素是植物中所含的一种天然色素,纯品为针状深红色晶体。番茄红素是脂溶性色素,可溶于其他脂类和非极性溶剂中,不溶于水,难溶于强极性溶剂如甲醇、乙醇等。

特点: 是目前在自然界的植物中被发现的最强抗氧化剂之

用途:主要用于药品及功能性产品。

Lycopene Color

Description: Lycopene is a kind of natural color, refinement of acicular deep red crystal. Lycopene is a fat-soluble color, soluble in liquid and other nonpolar solvents, insoluble in water, soluble in strong polar solvents such as methanol, ethanol, etc.

Feature: Lycopene color is one of the strongest antioxidant found in the plants of the nature.

Application: Mainly used in medicine and functional products.

▶质量指标

项目	指标
含量% ≥	2
水分% ≤	6
灰分% ≤	1.0
ᡌ (Pb)/(mg/kg) ≤	1,5
in (As)/(mg/kg) ≤	1.0
細菌总数/ (cfu/g) ≼	1000
霉菌及酵母菌/(cfu/g)<	100
大肠杆菌	不得检出
沙门氏菌	不得检出

ITEM	INDEX
content % ≥	2
moisture % ≤	6
ash content % ≤	1.0
Lead (Pb) /(mg/kg) ≤	1.5
Arsenic (AS) /(mg/kg) ≤	1.0
otal bacterial (cfu/g) ≤	1000
Mold and yeast/ (cfu/g) <	100
E. coli	absent
Salmonella	absent