



Novact Carmine WS 10% Liquid

DESCRIPTION

Novact Carmine WS 10% Liquid is a dark water-soluble powder produced from Aluminum Lake and Cochineal Carminic Acid. It is obtained by aqueous color extraction from the Cochineal, followed by a spray-drying process. It provides a red colored solution.

APPLICATION AND APPEARANCE IN FOOD

Novact Carmine WS 10% Liquid is used in ice-cream, bakery products, confectionery, snacks, soups, desserts, meat, and other food products with an aqueous phase. The **Novact Carmine WS 10%** has a Red pinkish hue in the final product, depending on the food product, processing, and amount used.

DIRECTIONS FOR USE

Shake **Novact Carmine WS 10% Liquid** before use as pigment may settle during storage. The color may be added to the food while stirring. If it's necessary to dilute the color before use, is recommended to use soft or distilled water; if not available, mix with water immediately before use. Do not mix with calcium salts.

APPROVALS AND LABELING

The color is in full compliance with the specifications for identity and purity given by the JECFA, with the EU Regulation 231/2012/EC, with later amendments for E120, and with existing legislation described in 21 CFR 73.100

In the United States, no certification is necessary and **Novact Carmine WS 10% Liquid** may be used in whichever amount required as long as it is consistent with Good Manufacturing Practices.

The **Novact Carmine WS 10% Liquid** itself is not a GMO and no GMO ingredient is contained in it or used during its production process. No GM labeling on the final food product is required.

SPECIFICATIONS

PROPERTY	VALUES
Carminic Acid cont. (FCCII)	>5.00 %
Solubility in Water	Soluble
pH1%(in aqueous solution)	<11.50
Density	1.00 – 1.10 Kg/L



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MICROBIOLOGICAL PURITY

TEST	LIMIT/SPECIFICATION
Total Viable Count	< 1000 cfu / g
Total Yeasts	< 100 cfu / g
Total Moulds	< 100 cfu / g
Salmonella	Absent in 25 g
E. coli Numeration	< 3MPN / g

HEAVY METALS

TEST	LIMIT/SPECIFICATION
Arsenic	< 1 ppm
Lead	< 2 ppm
Mercury	< 1 ppm
Cadmium	< 1 ppm
Total Heavy Metals	< 10 ppm

STORAGE

Store in a cool (15°C - 25°C), dry and ventilated area in its proper container tightly sealed

SHELF LIFE

If the product is stored under these conditions, it will maintain its properties up to 2 years from the date of manufacture.

PACKING

- Available in 4, 10 or 20 kg Plastic Jugs
- Available in 180 Kg Steel drums