

ERELTE Powder

Encyanin powder extract. Qualified to the elaboration of products for direct human consumption. In accordance with the EU directive 95/45/EC and 21 CFR 73 in the US.

Physical characteristics

| | |
|--|-------------|
| E ₃ (1%-1cm); pH=3.0; λ max. nm | 11,5 - 12,5 |
| Aspect | powder |
| Color | red blue |
| Humidity | < 7% |

Typical analysis

| | | | |
|--|----------|----------------------------|------------|
| Total viable count /g | □ < 1000 | Coliforms /g | none |
| Total yeasts and Moulds /g | □ < 100 | Salmonella /25g | none |
| Total Enterobacteriaceae /g | < □ 10 | Heavy metals (as Pb) | □ < 40 ppm |
| Aerobic sporeforming bacteria /g | < 100 | | |

œnological use

Properties : Colouring matter that can be added directly to the food product.

Dosage : As required.

Preparation : dissolve in water or in a small portion of the food preparation.

Other : drying carrier, maltodextrin.

Storage – Optimal Date Of Use

Store in original packaging at room temperature (0 to 30°C), in a dry and odourless environment.

Optimal date of use : 3 years after packing date.

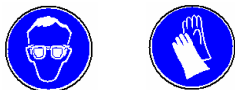
REGULATION : check your local legislation in force for wine application.

Packaging

25 kg drums

Safety

Check the safety data sheet



LAFFORT

l'œnologie par nature

