



COLOR JAMAICA POLVO COLORING MATTER

GENERIC NAME:	COLOR JAMAICA POLVO COLORING MATTER
SYNONIM:	DYE ORIGIN VEGETABLE COLORING MATTER HIGHLY
CODE:	NO E CODE SINCE IS AN INGREDIENT NOT ADDITIVE
BATCH	HB02022026
CHEMICAL FAMILY	NATURAL clean label origin vegetable COLORING
USE:	FOOD DRUGS AND COSMETICS GENERAL USE
SOLUBILITY	VERY SOLUBLE IN WATER 45g /Lt H2O
COLOR INDEX fourth edition	Classified as NATURAL
DATE MANUFACTURE	02-02-2026
EXPIRATION DATE:	02-02-2028

PARAMETERS	METHOD	SPECIFICATIONS	RESULTS
WATER SOLUBLE COLOR STRENGHT DYE	SPECTRO	50 % - 52 %	52.00%
H2O MOISTURE	LABORATORY	5.00 % MAX	5.00 %
MALTODEXTRINE	LABORATORY	43.00 % MAX	43.00
PARTICLE SIZE MESH 300	TECHNICAL	100 %	100 %
MERCURY	LABORATORY	LESS THAN 1 ppm	NEGATIVE
LEAD	LABORATORY	LESS THAN 2 ppm	NEGATIVE
ARSENIC	LABORATORY	LESS THAN 0.1 ppm	NEGATIVE
TOTAL PLATE COUNT	CULTIVATION	LESS THAN 1000 UFC/g	NEGATIVE
MOULD COUNT	CULTIVATION	LESS THAN 100 UFC/g	NEGATIVE
YEAST COUNT	CULTIVATION	LESS THAN 100 UFC/g	NEGATIVE
TOTAL COLIFORMS	CULTIVATION	LESS THAN 3 UFC/g	NEGATIVE
AEROBIC BACTERIA	CULTIVATION	LESS THAN 3000 UFC/g	NEGATIVE
E COLI	CULTIVATION	NEGATIVE	NEGATIVE
SALMONELLA	CULTIVATION	NEGATIVE	NEGATIVE

COMMENTS: Ph RESISTANT AND STABILIZED, INGREDIENTS CONFIRMING WITH THE FOOD REGULATIONS IN MEXICO OFFICIAL NORM NOM. HEALTH CERTIFICATE ISSUED BY MEXICAN HEALTH GOVERNMENT AUTHORITIES FOR HUMAN CONSUMPTION AND APOSTLE BY STATE SECRETARY NUMBER 223300107B1762 INCLUDING ISO 9000, AND 22000 HOMOLOGATE, OFFICIAL JOURNAL MEXICAN NORM *19-SSA-1994 - IN USA, CFR, USA FDA TITTLE 21 PART 73 USA, -IN ACCORDANCE WITH THE CODE OF PRACTICE AND CLASSIFICATION MANUFACTURING, USE AND LABELING OF COLORING FOODS EUROPEAN UNION SEPTEMBER 2021.

EUROPEAN OFFICIAL JOURNAL . This material conforms to the specific purity criteria concerning colors for use in foodstuffs Commission Directive 2008/128/EC see our, FLOW CHART,

APPEARANCE: THIS IS A COLORANT/DYE, FROM A NATURAL PRODUCT AND CAN CHANGE THE PHYSICAL ASPECT OF THE POWDER LOT TO LOT DEPENDING ON CROP AND HARVEST TO HARVEST. DON'T CHANGE COLOR WITH ALKALI OR ACID BECAUSE IS NOT AN ANTHOCYANINE IS CHROMOPHORE AND AUXOCHROME OBTAINED BY WATER MACERATION 20-25 DAYS.

APPROVED
HAMIT KRIEGER
Ph D, ANALYST
2026, FEBRUARY 03rd

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 **Natu**

Stability and high resistance,
for natural coloring matter