



**CARMINE 52% WS  
COLORING MATTER**

**Analysis certificate**

**TECHNICAL DATA SHEET MSDS**

February 20, 2026,

<b>GENERIC NAME:</b>	CARMINIC ACID COLORING MATTER
<b>SINONIM</b>	CARMINE RESISTANT WATER SOLUBLE 52%
<b>CODE:</b>	CLEAN LABEL HIGH STABILITY, AND RESISTANCE
<b>DESCRIPTION</b>	DARK RED POWDER HOMOGENEOUS
<b>DOSAGE</b>	0.01-0.05 G/Kg,( 100 TO 500 MG PER LITER )
<b>USE</b>	FOOD, DRUGS, COSMETICS, HUMAN CONSUMTION
<b>SOLUBILITY</b>	VERY SOLUBLE IN WATER 45g PER LITER H2O
<b>STABLE AND RESISTANT</b>	AGAINST CHANGES OF pH, TEMPERATURE, SUN LIGHT
<b>MANUFACTURE DATE/EXPIRATION DATE</b>	19-02-2026/19-02-2028
<b>STABILITY</b>	Against microorganisms, weather,pH and time of

BATCH CA19022026

PARAMETERS	METHOD	SPECIFICATIONS	RESULTS
WATER SOLUBLE CARMINE STRENGTH	SPECTRO	52-55 %	52.00%
H2O MOISTURE	LABORATORY	5.00 % MAX	5.00 %
MALTODEXTRINE	LABORATORY	50.00 % 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 RESISTENT AND STABILIZED, INGREDIENTS CONFIRMING WITH THE FOOD REGULATIONS IN MEXICO OFICIAL JOURNAL MEXICAN NORM \*19-SSA-1994 AND USA, CFR, FDA TITTLE 21 PART 73 USA, AND THE EUROPEAN OFFICIAL JOURNAL E120. This material conforms to the specific purity criteria concerning colors for use in foodstuffs Commission Directive 2008/128/EC HEALTH CERTIFICATE ISSUED BY HEALTH MEXICAN AUTHORITIES AND APOSTILLED BY THE STATE MEXICAN SECRETARY NUMBER 223300107B3816, FOR HUMAN CONSUMPTION . APPEARANCE; THIS IS A NATURAL PRODUCT AND CAN CHANGE ITS POWDER PHISICAL ASPECT FROM LOT TO LOT DEPENDING ON CROP AND HARVEST TO HARVEST OF COCHINEAL COCCUS CACTI FEMALE. DON'T CHANGE COLOR WITH CHANGE OF pH.



Stability and high resistance,  
for natural coloring matter

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February 20, 2026  
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NATL S.A. D.F.C.V.

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<https://www.cspinet.org/article/artificial-colorings-synthetic-food-dyes>