



MOLIANDINO
PERU SRL
 — EXPORTER OF HIGH QUALITY —
 NATURAL RAW MATERIALS



Shades of Genipa Blue SD

GENIPA (C11H14O5) No CAS 6902-77- 8 EINECS No 310-127- 6 MW, 236.23 CODEX SIN 183

Properties	Specifications
Description New powdered ingredient carrying the blue obtained from the fruit of the Huito tree (<i>Genipa americana L.</i>) originating from the presence of the natural chemical molecule called Genipin, accompanied by iridoid compounds.	
Physical & Chemical	
Appearance	Solid powder
Color	Dark Blue
Odor	Faint characteristic of the fruit
Color value E (1%, 600 nm), 25° C	28 - 30
pH, 1%, 25 °C	4 - 5
Color Value L * a * b, 25° C	L = 30 - 32 a = 2 - 3 b = -13 a -15
Solubility	Soluble in water, alcohol, hydroalcoholic mixtures, and propylene glycol. Insoluble in fats and oils.
Chemical stability	Chemical stability: Stable in the pH range of 2–8. Very good heat resistance.
Ingredients	Genipa Blue Extract Maltodextrin
Heavy Metals	
Arsenic, as As	Máximum 1 ppm
Mercury as Hg	Máximum 1 ppm
Cadmium, as Cd	Máximum 1 ppm
Lead, as Pb	Máximum 1 ppm
Microbiological test	
Mesophilic aerobic microorganisms	Maximum 100 Ufc/g
Molds and yeasts	Máximum 100 Ufc/g
<i>Escherichia coli</i>	Negative / 1 g
<i>Salmonella sp</i>	Negative / 10 g
<i>Staphylococcus aureus</i>	Negative /10 g
Pesticide residue	Free
Suggested uses	Yogurt, Gelatin, Ice Cream, Soda, Candy, Chewing Gum, Jams, Pastries, Desserts, Alcoholic and Non-Alcoholic Beverages, Baked Goods, Liquors, Cosmetics
Storage, packaging and shelf life	Storage, Packaging, and Shelf Life Store in cool, dry places. Keep away from sunlight and heat. Polypropylene-nylon packaging by the kilogram and in boxes. Estimated shelf life: 1 year in original packaging

DESARROLLADO POR:	REVISADO POR:	APROBADO POR:
EQUIPO I&D+In - CALIDAD	GERENCIA DE INVESTIGACION, DESARROLLO Y CALIDAD.	GERENCIA GENERAL



DESARROLLADO POR:	REVISADO POR:	APROBADO POR:
EQUIPO I&D+In - CALIDAD	GERENCIA DE INVESTIGACION, DESARROLLO Y CALIDAD.	GERENCIA GENERAL