

# Spirulina blue

(Organic phycocyanin E18 from the microalgae *Spirulina platensis*)



## Description:

Phycocyanin is a rarely occurring protein extracted from the Spirulina algae. It is widely used in quality E18 as a natural blue food coloring. The production of the microalgae as well as the extraction process are independently EU organic certified.

## Sensory:

- Appearance: finely ground powder with <math><200\ \mu\text{m}</math> particle size
- Color: bright blue, color value  $\geq 180$  (E10% 618 nm in distilled water).
- Odor: neutral
- Taste: neutral
- 100% water soluble (homogeneous and transparent)
- pH stable between pH 4.5 and 8.0
- heat stable below 40°C

## Purity:

- Purity grade E18, color value  $\geq 180$  (E10% 618 nm in distilled water).
- Other ingredients: 30% organic trehalose, acidity regulator sodium citrate in minimum possible concentration (5%).

Water content\*: 4-8%

Allergens: does not contain any allergens subject to labeling

Origin: China

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Nutritional values (per 100g dry weight)\*: Calorific value: 1550.3 kJ / 366.3 kcal, Fat: 0.1 g, of which saturated fatty acids: 0 g, Carbohydrates: 59.5 g, of which sugar 27.8 g, Protein: 31.6 g, Salt: 0.1 g

## Areas of application as a food colorant:

- Confectionery
- Ice cream and frozen desserts
- Dessert coatings & toppings
- Dry drink mixes and powders
- Yogurt, pudding
- Cottage cheese
- Gelatine
- Ready to eat cereals
- Pharmaceutical coatings and food supplements

The product is free of genetically modified organisms and compliant with Regulation (Euratom) 2016/52. Each batch is analyzed for heavy metals, toxins and microorganisms.

## Products:

- Powder 80mesh/200µm in ecological quality (Prod.-Nr. AAEJ0765) in 1kg package (plastic bag without bisphenol A)

\*: Since the algae are natural products, only average values can be given as analysis values. The actual values vary from batch to batch.