



## Gardenia Red

Appearance: Purplish red to dark red powder

### Specifications:

Items	Specifications	Analytical method
E1%1cm (440±5) nm	In Line with Claims	GB 7912
Loss on Drying	≤7%	GB 5009.3
Ash	≤4%	GB 5009.4
PH	5.0 – 7.0	10% aqueous solution
Arsenic (As As)	≤2 mg/kg	GB 5009.11
Lead (As Pb)	≤3 mg/kg	GB 5009.12
Heavy Metal (As Pb)	≤40 mg/kg	GB 5009.74
Total Plate Count	≤1000 cfu/g	GB 4789.2
Yeasts & Moulds	≤100 cfu/g	GB 4789.15
Coliforms	Negative	GB 4789.3
E. Coli	Negative	GB 4789.38
Salmonella	Negative	GB 4789.4
Shelf life	1year	/
Storage	Unopened, storing in a dark and dry place. Recommended storing at 5-10°C.	

### Product Application:

The main application of gardenia red in the food industry is as a natural food coloring. It is commonly used to color a variety of foods, including beverages, desserts and processed foods. Gardenia red is a popular alternative to synthetic food coloring, and its health benefits and natural origin make it an attractive option for manufacturers and consumers. In addition, gardenia red's high antioxidant content and anti-inflammatory properties have been shown to have potential health benefits, further adding to its appeal as a natural food coloring.

Applications: desserts, cakes, ice cream, condiments, biscuits, beverages, etc.

## ■ Product Description:

Gardenia Red is a natural red food colorant that is derived from the fruits of the Gardenia jasminoides plant. It is commonly used in the food industry to color a variety of products, including beverages, desserts, and processed foods. It is a popular alternative to synthetic food dyes, which are often associated with health concerns.

In addition to its use as a food coloring, Gardenia Red is also believed to have a number of health benefits. It is a rich source of antioxidants and has been shown to have anti-inflammatory properties. Some studies have even suggested that Gardenia Red may help lower cholesterol levels and improve liver function.

Overall, Gardenia Red is a versatile and valuable ingredient that is used in a variety of food products. Its health benefits and natural origin make it an attractive alternative to synthetic food dyes.

## ■ Packing:

1. The liquid product is packed in polyethylene drums of 20kg/drum.
2. The inner packaging of the powdered product is double-layer polyethylene bag, and the outer packaging is a carton. The packaging can also be set according to the specific needs of users.

## ZXCHEM

9F, New Caohejing Building, No. 509 Caobao Rd, Shanghai China  
Tel 86-21-54265599  
Fax 86-21-64821868  
Email: sales@zxchem.com.cn  
Website: www.zxchem.com