

BLUE SPIRULINA

Other names: phycocyanin, spirulina extract

Natural blue colorant derived from Spirulina

Patent No.2483266

It is a natural blue food colorant of phycocyanin derived from Spirulina. Mixed with red, yellow, and other colorants, it is possible to obtain green, purple, and other neutral colors.

It is fully in compliance with regulatory criteria for coloring food in the EU and the USA as well as in Japan, Korea, and other Asian countries.

Like chlorophyll and carotenoid, phycocyanin takes part in photosynthesis. It is an antioxidant and has other important properties to support a healthy lifestyle.

It is not only a high-quality plant protein but also a good raw material for nutrition and health care.

The amino acid composition of phycocyanin is the closest to the essential amino acid composition of the human body. At the same time, it is also the natural material with the strongest antioxidant capacity and the widest antioxidant range among water-soluble raw materials.

It can be widely used in food coloring, such as ice cream smoothie fudge beverage baking, etc., it is a pure natural blue, so eating does not have any side effects on the human body, so your tongue will not become blue color.



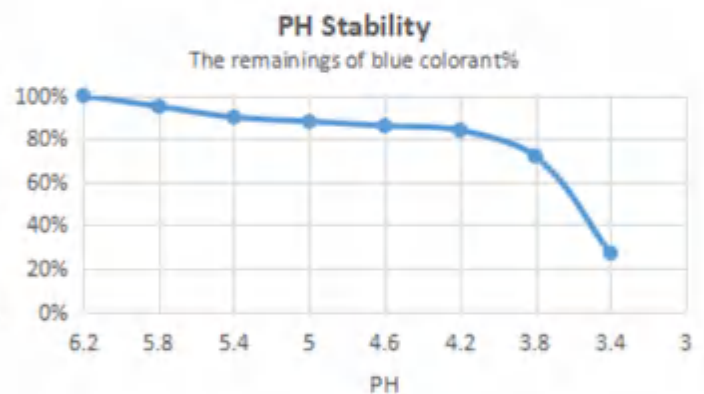
Properties

① Solubility

Spirulina blue powder can dissolve quickly in cold and warm water to make a homogeneously transparent solution.

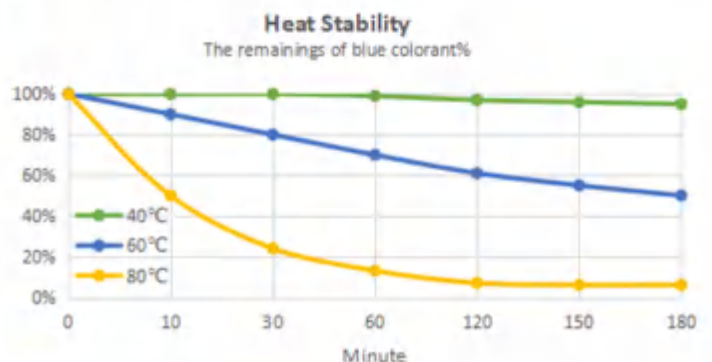
② pH stability

Its color shade is stable at around pH 4,5 - 8,0. Aggregation and precipitation occur at around pH 4,2 as phycocyanin has a combined structure with protein. Used together with milk, egg, or other ingredients containing protein, its color stability improves.



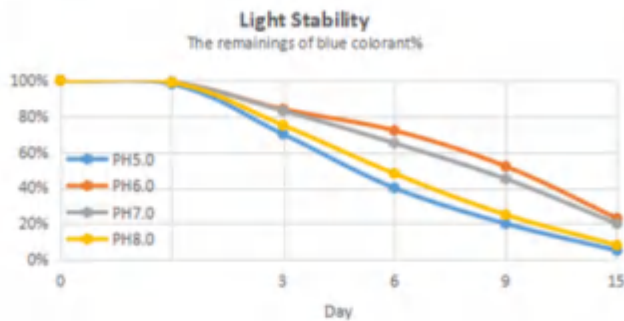
③ Heat stability

Being a colorant combined with protein, it is recommended to add Spirulina blue in solution after cooled down or at about 60°C and cool it down immediately after adding. Its stability improves in high density sucrose solution.



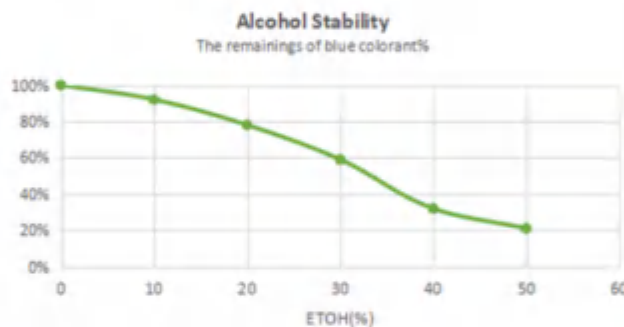
④ Light stability

Its color shade deteriorates when exposed to light, but when used together with antioxidation agents like sodium ascorbate, its color stability can improve.



⑤ Solubility in alcohol

Precipitation occurs if used in 100% alcohol, but it can dissolve in a solution with less than 20% alcohol.



Appearance

When dissolved in water, the color shade is the vivid sky blue.
The color shade of BINMEI Spirulina blue is much more brilliant and vivid than gardenia blue.



How to use

Add Spirulina blue in 0.01 - 0.1% volume weight. Recommended to add after heat treatment of solution.

Product

Name: blue spirulina, phycocyanin, spirulina extract

Appearance: blue powder

Spirulina Liquid Extract: color value $E_{10\%}^{618nm} \geq 30$

E10: color value $E_{10\%}^{618nm} \geq 100$

E18: color value $E_{10\%}^{618nm} \geq 180$

E25: color value $E_{10\%}^{618nm} \geq 250$

Storage Condition: room temperature packing: 5kg in the aluminum bag in the carton box.

< Indication for food labels >

"Spirulina extract" both in the EU and USA

< Safety >

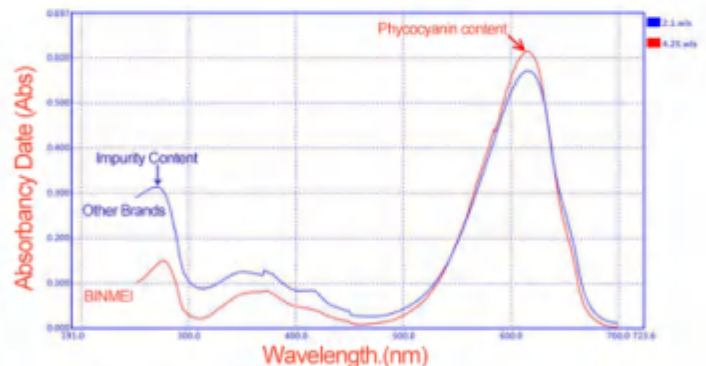
Acute toxicity LD50 NLT 30.000mg/kg

Chronic toxicity Neither carcinogenicity nor adverse effect was observed.

Contamination Free from pesticide residue Free from microcystin

< Spectrum detection >

Under the same conditions, The BINMEI's products are more pure and less impurity.



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