





Carmine

Carmine, also called cochineal is a bright red pigment obtained from the aluminium salt of carminic acid. The pigment is extracted from the female cochineal beetle, (Dactylopius coccus costa), inhabiting only on the prickly pear cactus (Opuntia ficus indica). Grown in Peru, Ecuador and Canary Islands. It is the most stable and vibrant natural colour and is applied across many food applications to give bright pink shades.

Applications:

Soft Drinks, Alcoholic Drinks, Confectionery, Seasonings, Baked Goods, Meat Applications, Desserts, Soups and Sauces, Fat Coatings, Jams and Jellies, Dairy Products

Forms Available:

Product Name	Labels	Form	
Natracol Carmine	E120	Water Soluble Liquid	
Natracol Carmine	E120	Water Soluble Powder	
Natracol Carmine Lake	E120	Oil Dispersible Powder	

Labelling Recommendation:

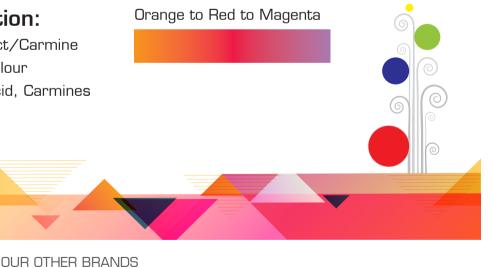
- US Coloured with Cochineal extract/Carmine Cochineal extract/Carmine colour
- EU Colour: Cochineal, Carminic acid, Carmines Colour: E120

FUTURALS

Stability Conditions:

pH Range	Heat	Light
2.5 - 8.0 Depending on form	Excellent	Excellent

Shades:





WE.VALUE.VALUES.

www.jjtgroup.com

ဂ္ဂ IDACOL



essential

Roha Dyechem Pvt. Ltd. JJT House, Plot No. A/44 - 45, Road No. 2, M.I.D.C., Andheri (E), Mumbai - 400 093, India. T: +91 22 6819 1919 | F: +91 22 2830 2531/32 E: roha.india@rohagroup.com | www.roha.com

IMPSONS