

## ERELTE Powder

*Encocyanin powder extract. Qualified to the elaboration of products for direct human consumption. In accordance with the EU directive 95/45/EC and 21 CFR 73 in the US.*

### Physical characteristics

E <sub>3</sub> (1%-1cm); pH=3.0; λ max. nm .....	11,5 - 12,5
Aspect .....	powder
Color .....	red blue
Humidity .....	< 7%

### Typical analysis

Total viable count /g .....	□ < 1000	Coliforms /g .....	none
Total yeasts and Moulds /g .....	□ < 100	Salmonella /25g .....	none
Total Enterobacteriaceae /g .....	< □ 10	Heavy metals (as Pb) .....	□ < 40 ppm
Aerobic sporeforming bacteria /g .....	< 100		

### Oenological use

Properties : Colouring matter that can be added directly to the food product.

Dosage : As required.

Preparation : dissolve in water or in a small portion of the food preparation.

Other : drying carrier, maltodextrin.

### Storage – Optimal Date Of Use

Store in original packaging at room temperature (0 to 30°C), in a dry and odourless environment.

Optimal date of use : 3 years after packing date.

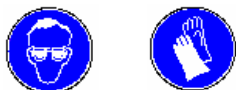
**REGULATION** : check your local legislation in force for wine application.

### Packaging

25 kg drums

### Safety

Check the safety data sheet



**LAFFORT**

*l'œnologie par nature*

