



**Product Specifications**  
 Standardized Purple Corn Powder, 7.5%  
 (*Zea mays*)



**Product code: 24354100**

**Product Description:** Pure purple corn (*Zea mays*) aqueous extract; concentrated and spray-dried with maltodextrin as an excipient; standardized to a minimum anthocyanin content of 7.5%

**Product Properties**

Color	Dark red-purple
Appearance	Fine powder
Taste	Characteristic of purple corn; astringent
Odor	Characteristic of purple corn
Excipient	Maltodextrin (not genetically engineered, potato or tapioca based)
Extract ratio	34:1
Solubility	Soluble in water and water/alcohol mixtures
Identity	HPTLC
Plant part used	Corn (cobs)

**Analytical Values**

**Spec.**

Anthocyanins ( <i>UV-VIS; G-MT-AC-85</i> )	7.5 – 9.0	g/100 g
Moisture	≤ 12	%
pH (1%)	2.0 – 3.5	
Residual solvent ( <i>Ethanol</i> )	≤ 5,000	ppm

**Heavy Metals and Pesticides**

**Spec.**

Lead	≤ 2	mg/kg
Arsenic	≤ 1	mg/kg
Cadmium	≤ 1	mg/kg
Mercury	≤ 1	mg/kg

**Microbiological Values**

**Spec.**

Yeast	< 100	CFU/g
Molds	< 100	CFU/g
Total plate count	< 1,000	CFU/g
<i>Salmonella</i>	Negative	/25 g

**Country of Origin:** Peru (finished product and raw material)

**Packaging:** Double polyethylene bags of 10kg each (20kg total) inside a fiber drum

**Storage:** The product must be stored dark, cool (≤ 30° C), and dry area. Keep the package well-sealed since the product is hygroscopic. Color may change at the end of shelf life.

**Best Used By:** 2 years after production date in adequate storage conditions

Quality Control

The information contained herein is, to the best of our knowledge, correct. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product.