

Phycocyanin Food Application



Cat. No. SE-017

Lot. No. (See product label)

Product Name

Phycocyanin Food Application

Product Overview

Natural spirulina has a certain fishy smell, and some people dislike it. However, when mixed with spirulina in juice or smoothies, this odor will fade or even disappear. With the advancement of process technology, the phycocyanin extracted now has no fishy smell.

Although green and blue can be found in spirulina, phycocyanin is more widely used. As a natural pigment, phycocyanin can be 100% dissolved in water, and the dissolved solution in water is well dispersed, without particles and precipitation. In addition, phycocyanin is a high-quality plant protein that is easily absorbed by the body. However, a common problem with natural pigments is poor stability. When using phycocyanin as a beverage pigment, the temperature should be considered, and it is best to apply it to cold drinks. Under continuous illumination, phycocyanin is also easily affected, so avoid strong light exposure, otherwise the color will become lighter with time.

Description

Phycocyanin (also known as Blue Spirulina) is the first active ingredient in spirulina. Phycocyanin not only gives Spirulina a distinctive blue color, but also provides strong anti-inflammatory and free radical resistance.

Applications

Phycocyanin (also known as Blue Spirulina) is the first active ingredient in spirulina. Phycocyanin not only gives Spirulina a distinctive blue color, but also provides strong anti-inflammatory and free radical resistance. The extracted phycocyanin is in the form of Blue powder or blue liquid, which can provide a bright blue color to ice cream, milk shakes, solid drinks, baking, candy, etc.

Shelf Life

24 months

Packing

1kg or 5kgs into an aluminum foil bag, then 10kgs into a master carton.

FOR RESEARCH OR FURTHER MANUFACTURING USE ONLY