

Yellow Coloring Safflower Yellow Extract



Cat. No. SE-026

Lot. No. (See product label)

Product Name

Yellow Coloring Safflower Yellow Extract

Description

Safflower Yellow (Carthamus Yellow) is a natural food pigment extracted from the petal of Carthamus Tintorial.

Applications

Carthamus Yellow can be widely used in instant rice & flour products, soda pop, fruit-flavoured beverages, beverages offruit and vegetable juice (pulp), decorative fruits and vegetables, frozen drinks (edible ice excluded), candy, topping, preserved fruits jelly, canned fruits, canned vegetables, canned eight precious porridges, imitation wine, fillings for cereal foods, salted and cured meat products, condiments, puffed food. It can be used in liquid food to improve its heat resistance and light resistance, and can be combined with L- ascorbic acid. It can also be used in combination with caffeic acid, rosemary, sesamol, Salvia and so on to improve its light stability.

Shelf Life

24 months

Product Function

Its main functions are to invigorate the blood, remove stagnation, clear the meridians and release toxins. It is typically used to treat conditions such as high fevers and related conditions that may be caused by pathogenic heat, and to help break up blood clots. There is also anecdotal evidence that carthamus yellow can inhibit the growth of some types of cancer cells.

Storage

Sealed, avoid light, store in a cool and dry place.

FOR RESEARCH OR FURTHER MANUFACTURING USE ONLY