

Riboflavin Fine Powder

Chemical names of active ingredient

Riboflavin, lactoflavin

EU name

Riboflavin E101

CAS-No. 83-88-5

EINECS-No. 201-507-1

PRD-No.

30214973*

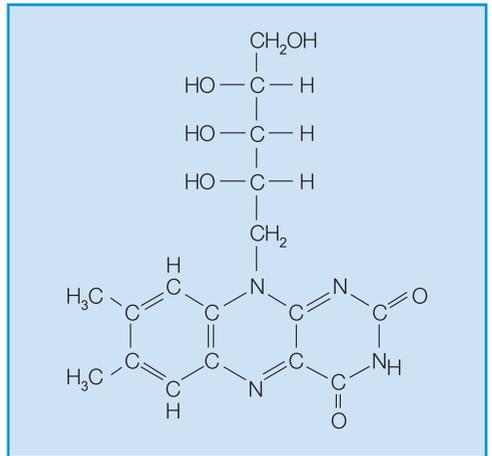
* The product is kosher.

Article

54402422 25 kg bag in box

Country of origin

South Korea



$C_{17}H_{20}N_4O_6$

Molar mass 376.4 g/mol

Description

Yellow or orange-yellow, fine powder with a slight odor and a persistent bitter taste. Riboflavin Fine Powder is produced in a fermentation process using the microorganism *Ashbya Gossypii*. This unique production process guarantees a product of highest quality and purity.

Solubility

Somewhat soluble in water, virtually insoluble in alcohol.

Specification

Assay	98 – 102%
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For further information see separate document: “Standard Specification” (not for regulatory purposes) available via BASF’s WorldAccount: <https://worldaccount.basf.com> (registered access).

Unless otherwise stated, the methods of analysis can be found in the Ph. Eur.

Monographs

The product complies with the current “Riboflavin” Ph. Eur., the “Riboflavin” USP, the “Riboflavin” FCC, and the “Riboflavin JP”, as well as the “E101” EU directives for food colorants.

Regulations

Riboflavin is approved for use as a food colorant and as vitamin B₂ source in most countries. However, specific regulations in the respective countries and for the intended use have to be observed.

Stability

Stored in its unopened original packaging at room temperature (max. 25 °C), protected from light and moisture, the product is stable for at least 48 months.

Because the product is hygroscopic, it is recommended to hermetically reseal the remaining product in the packaging. Riboflavin is resistant to heat in acid solutions in the absence of light. It is sensitive to alkaline substances, heavy metal salts, and light. Reducing agents convert it to colorless leuco compounds.

Storage/Handling

The product should be transported and stored in the tightly sealed original packaging at a temperature below 25 °C, protected from light and moisture.

Applications

Food products:

Riboflavin Fine Powder was developed for the fortification of powder food products and staple food, such as flour. Because of its fine particle size, it is particularly suitable for use as colorant in powder food products or powders, which must be dissolved in water or milk prior to consumption.

Pharmaceutical products:

CEP (No. 2011-069) is available.

Note

Riboflavin Fine Powder must be handled in accordance with the Safety Data Sheet.

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