

Betatene® 2.5% WDP N

Natural Mixed Carotenoids

Chemical names of active ingredient

Algal carotenes, carotenes (algae)

EU name

E 160a (iv), algal carotenes

CAS-No. 7235-40-7

EINECS-No. 230-636-6

PRD-No.

30535545*

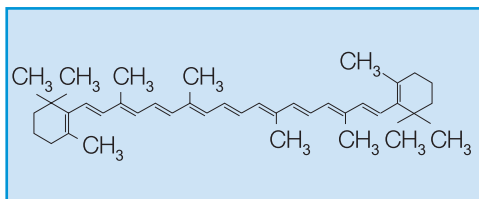
* The product is kosher.

Articles

50336931 2 × 5 kg bag in box

Country of origin

Germany



C₄₀H₅₆ (Beta-Carotene) Molar mass 536.9 g/mol

Description

Orange powder of mixed carotenes with some visible white silicon dioxide particles.

The carotenes are obtained from the alga *Dunaliella salina* and contain a mix of trans- and cis-isomers of beta-carotene as found in nature.

Bulk density

0.6 – 0.7 g/ml

Composition

Ingredients in descending order of weight:

Maltodextrin, gum arabic (acacia gum, E 414), olive oil, algal carotenes (E 160a), citric acid (E 330), ascorbyl palmitate (E 304), DL-alpha-tocopherol (E 307), silicon dioxide (E 551).

Solubility

Readily dispersible in warm (30 – 40 °C) water under agitation.

Specification

| | |
|--|-----------|
| Assay (content of carotenes calculated as beta-carotene) | min. 2.5% |
|--|-----------|

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

Monographs

The active ingredient algal carotenes used in Betatene® 2.5% WDP N meets the purity requirements of the current JECFA monograph (Carotenes (algae), INS 160a (iv)).

Furthermore it complies with the current purity criteria of the European Union for algal carotenes, E 160a (iv).

Regulations

Algal carotenes can be used as nutritional substance (provitamin A source) or food colorant in several applications. However, specific regulations on the ingredients used in the respective countries and for the intended use have to be considered.

Stability, Storage and Handling

Stored in the unopened original packaging at ambient temperature (max. 30 °C) in a dry place, the product is stable for at least 24 months. Carotenes are sensitive to light, heat and oxygen and need to be stored in a light proof and airtight container.

Applications

Food product:

The product is intended for use in water based foods, including dry-mix foods, confectionery, baked goods, dairy products and sauces. The use of Betatene® 2.5% WDP N will impart color to the final products. Betatene® 2.5% WDP N is not suitable for pressing tablets.

Since Betatene® 2.5% WDP N contains no artificial preservatives (such as benzoate or sorbate), the system needs microbiological growth control when testing stability and water dispersibility. The water should be adjusted to a pH of 3.5 to 4.0 by acidification, pasteurized at 80 °C and sealed in suitable containers while still above 70 °C.

Note

Betatene® 2.5% WDP N must be handled in accordance with the Safety Data Sheet.

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