



**FLORAFIL-R3  
(10 gr/kg)**

SPECIFICATIONS SHEET

HE-ID-06

Rev : 02

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**DESCRIPTION:** Product made from the extract of Red Pepper meal (*Capsicum annuum*), saponified, stabilized with antioxidant and incorporated in inert carriers and vegetable meal.

**PHYSICAL AND CHEMICAL CHARACTERISTICS**

Total Carotenoids:	10 gr/kg
Moisture	12 % maximum
pH:	12 to 13.5
% Saponification:	75 minimum
Density:	0.5 to 0.7 gr/cc
Particle size:	A minimum of 80% passes through No. 30 U.S. mesh

**RELATIVE PARTITION BY HIGH PERFORMANCE LIQUID CHROMATOGRAPHY**

<b>Total Red Dihydroxypigments</b>	35 to 55 % (*)
- Dihydroxycapsanthin	35 to 55 %
- Dihydroxycapsorubin	0 to 2 %
<b>Total Yellow Dihydroxypigments</b>	12 to 25 % (*)
- Dihydroxylutein	10 to 22 %
- Dihydroxyzeaxanthin	1 to 3 %
<b>Total Yellow Monohydroxypigments</b>	10 to 20 % (*)
<b>Total Carotenes</b>	10 to 20 % (*)
<b>Total Xanthophyll Esters</b>	1 to 4 % (*)

(\*) Relative to total xanthophyll content (A.O.A.C.)

**Uses:**

Very adequate for pigmentation of egg yolks in combination with another source of yellow carotenoids like Florafil 93 powder or liquid. This same combination of pigments may be used for coloring broiler skins.

**Packaging:**

Plastic bags with moisture and oxygen barriers inside a cardboard box with 20 kg net weight and sealed under inert gas. May be packed in other presentations if requested by the customer.