

TINT COLOR • 01

● AVAILABLE

TintBlue E18

Spray dried phycocyanin from Spirulina platensis. Trehalose carrier.

Engineered for industrial scale food and beverage manufacturing.

01 • PRODUCT DESCRIPTION

TintBlue E18 is a spray dried phycocyanin extract from *Spirulina platensis*, standardized to a minimum color value of 180.0 CU with a minimum C-phycocyanin content of 24% w/w.

Trehalose carrier forms a stable glassy matrix that provides superior pigment protection through manufacturing, storage, and shelf life. Engineered for industrial scale food and beverage production. Natural, E number free, approved under existing botanical extract frameworks. Completely water soluble.

02 • COMPOSITION

C-PHYCOCYANIN	≥ 24.0% w/w
---------------	-------------

CARRIER	Trehalose · glassy matrix
---------	---------------------------

BASE	<i>Spirulina platensis</i> extract
------	------------------------------------

ADDITIVES	None
-----------	------

03 • TECHNICAL SPECIFICATIONS

APPEARANCE	Blue powder, free flow
------------	------------------------

ODOR	Mild · algal
------	--------------

COLOR VALUE	≥ 180.0 CU @ 620 nm
-------------	---------------------

SOLUBILITY	Water soluble
------------	---------------

MOISTURE	≤ 7.0% w/w
----------	------------

PH (1% AQ.)	6.0 to 8.0
-------------	------------

PARTICLE SIZE	≤ 250 µm
---------------	----------

HEAVY METALS (PB)	≤ 2 ppm
-------------------	---------

TOTAL PLATE COUNT	≤ 10,000 CFU/g
-------------------	----------------

YEAST & MOLD	≤ 100 CFU/g
--------------	-------------

SALMONELLA	Absent / 25 g
------------	---------------

E. COLI	Absent / 1 g
---------	--------------

ALLERGENS	None declared
-----------	---------------

GMO	Non GMO verified
-----	------------------

COLOR RETENTION

85%

12 mo · pH 4.5 · beverage matrix · ambient

INCLUSION RATE

0.05 to 0.30%

w/w in finished formulation, calibrated to target hue

04 • PERFORMANCE, USE & STABILITY

Suitable for beverages (juices, smoothies, RTD drinks, functional waters), confectionery (hard candy, soft chews, gummies, coatings), dairy alternatives, ice cream, baked goods, and dry mixes. Color stable pH 4.0 to 7.5. Compatible with pasteurization (72°C, short duration). Not recommended for UHT or retort. Maintain pH above 3.5; avoid sustained processing above 80°C.

05 • PACKAGING

PACK SIZES	1 · 5 · 25 kg
FORMAT	food grade bags
HS CODE	3203.00
MOQ	Per agreement

06 • STORAGE

CONDITIONS	≤ 25°C · dry · dark
SHELF LIFE	24 mo unopened
AFTER OPENING	Reseal · 3 mo
CARRIER ROLE	Glassy matrix

07 • QUALITY & DOCS

ISO certified quality management. CoA, SDS, and PIS available per lot. Allergen free, non GMO verified, vegetarian and vegan suitable. Halal and Kosher certification available upon request.

08 • REGULATORY

EU 1333/2008: spirulina extract framework. US FDA 21 CFR 73.530: color additive exempt from certification. Mercosur / LatAm: local natural colorant frameworks. Region specific dossiers on request.