LUTEFIL
LZ 102 POWDER

DESCRIPTION:	Orange powder, purified from marigold flower extract (*Tagetes erecta*) dispersed in food grade extender.
USES:	Used in the food industry as a colouring agent. Due to its xanthophyll content, it can be used as a functional ingredient in the formulation of supplements and functional foods.
COUNTRY OF ORIGIN:	Mexico.
ATTRIBUTES & CERTIFICATIONS:	Non.GMO, Vegan, ISO 9001:2015, FSSC 22000, Kosher, Halal.
ALLERGENS:	Product is Allergen-free and does NOT contain any of the 8 major allergens: milk, eggs, fish, shellfish, tree nuts, peanuts,soy, and/or sesame.
MISCIBILITY:	Slightly soluble in water, fats and oils.
ANTIOXIDANTS:	α–Tocopherol or other antioxidants may be added upon customer's request.
XANTHOPHYLLS CONTENT:	Total Xantophylls: minimum 200 g/Kg Lutein: minimum 158 g/Kg Zeaxanthin: minimum 30 g/Kg Ratio Lutein/Zeaxanthin: maximum 5/1
MICROBIOLOGICAL ANALYSIS:	Total plate count: less than 10,000 CFU/g[1] Yeast and Molds: less than 1,000 CFU/g Coliforms: less than 10 CFU/g *Staphylococcus aureus:* *less than 10 CFU/g* *Salmonella*: absent in 25 g *Escherichia coli*: absent in 10 g
HEAVY METALS:	Lead: Max 0.5 ppm Cadmium: Max 0.5 ppm Mercury: Max 0.1 ppm Arsenic: Max 1 ppm
RESIDUAL SOLVENTS:	Methanol: Max 5 ppm n-Hexane: Max 5 ppm
STORAGE CONDITIONS:	For best results, store below 15°C in a dry and clean place. Keep in its original sealed container, protected from light and heat until ready to use.
SHELF LIFE:	12 months under the recommended storage conditions.
PACKAGING:	Plastic bag stored in a high density polyethylene (HDPE) bucket, packed in a cardboard box, with a net weight of 5 Kg.

[1]*Colony Forming Units per gram.*

Carretera al Campo 35, km 8 s/n, Santa Rosa
Zona Industrial Zip Code 81255 Los Mochis, Sinaloa. México.
Contact: 668 8 16 05 00 - ventas@vepinsa.com.mx

VEPINSA
www.vepinsa.com.mx