

**Description:**

Carotenoid mixture for human use composed of natural xanthophylls extracted from marigold flowers (*Tagetes erecta*) combined with oleoresin paprika (*Capsicum annuum*) and dispersed in vegetable oil which can be safflower, corn, rapeseed, soybean or any other specified by the customer.

**Physical and Chemical Characteristics:**

Total Carotenoids	20 gr/kg minimum
Density	0.91 to 0.93 gr/ml
Color	Dark red
Appearance	Fluid oil
Odor	Very slight paprika-like

**Relative Partition of Carotenoids by HPLC**

<u>Carotenoid</u>	<u>%</u>
Lutein	45 to 50
Zeaxanthin	2 to 4
$\beta$ -cryptoxanthin	2 to 4
Carotenes	6 to 8
Capsanthin	16 to 22
Capsorubin	0.2 to 22
Other carotenoids	18 to 22

**Microbiology:**

Standard plate count	Less than 1000 CFU/gr
Yeasts and molds	Less than 100 CFU/gr
<i>E. coli</i>	Negative in 10 gr
Salmonella	Negative in 25 gr

**Ingredients:**

Lutein and zeaxanthin esters, oleoresin paprika and vegetable oil.

**Uses and applications:**

Very convenient for enhancing the nutritive value of cheese, yogurt, dressings, sauces and other foods due to the content of its carotenoids derived from natural sources.

The product may also be included in mixes for snacks and pasta to obtain nutritive and appealing products.

**Packaging:**

Packed in plastic bags with moisture and oxygen barriers sealed under inert gas or vacuum and placed inside a high density polyethylene container with 5, 10 or 15 kg net weight. Other packaging presentations may be considered following customer's demand.