



INNOVATING FOR YOU. WITH YOU.



CARMINE

The word "CARMINE" is written in large, white, bold, sans-serif letters. The letters are surrounded by various colorful food items: a slice of cake with a cherry on top, a scoop of pink ice cream, a glass of pink drink with berries and lemon, and a purple cupcake. There are also several pink and purple candies scattered around the text.

**Most stable and vibrant natural color
to give Orange to Red to Magenta shades**





CARMINE E120

Carmine, also called cochineal is a bright red pigment obtained from the aluminium salt of carminic acid. The pigment is extracted from the female cochineal beetle, (*Dactylopius coccus costa*), inhabiting only on the prickly pear cactus (*Opuntia ficus indica*). Grown in Peru, Ecuador and Canary Islands. It is the most stable and vibrant natural color and is applied across many food applications to give orange to red to magenta shades.

APPLICATIONS:

Soft Drinks, Alcoholic Drinks, Confectioneries, Seasonings, Baked Goods, Meat Applications, Desserts, Soups and Sauces, Fat Coatings, Jams and Jellies, Dairy Products.

SHADES:

Orange to Red to Magenta



FORMS AVAILABLE:

Product Name	Form	Dosage
Natracol Carmine	Liquid, Water Soluble	0.1 - 2 g/kg
Natracol Carmine	Powder, Water Soluble	0.01 - 0.5 g/kg
Natracol Carmine Lake	Powder, Oil Soluble	0.01 - 0.5 g/kg

STABILITY CONDITIONS:

pH Range	Heat	Light
2.5 - 8.0 <small>(Depending on form)</small>	Excellent	Excellent



OUR BRANDS



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ROHA Dyechem Pvt. Ltd.

JJT House, Plot No. A/44-45, Road No.2, M.I.D.C., Andheri (E), Mumbai - 400 093, India.

T: +91 22 6819 19 19 | F: +91 22 2830 2531/32 | E: contact@rohagroup.com | www.roha.com