



**Product Specifications**  
 Standardized Purple Corn Powder, 11%  
 (*Zea mays*)

**Product code:** 24354000

**Date:** June 2019

**Product Description:** Pure purple corn (*Zea mays*) aqueous extract; concentrated and spray-dried with maltodextrin as an excipient; standardized to a minimum anthocyanin content of 11%

**Product Properties**

Color	Dark red-purple
Appearance	Fine powder
Taste	Characteristic of purple corn; astringent
Odor	Characteristic of purple corn
Excipient	Maltodextrin (not genetically engineered, potato-based)
Extract ratio	34:1
Solubility	Soluble in water until 10%
Identity	UV-VIS and Botanist confirmed
Plant part used	Corn (cobs)

**Analytical Values**

**Spec.**

Anthocyanins ( <i>UV-VIS; G-MT-AC-85</i> )	≥ 11	g/100 g
Moisture	≤ 12	%
pH (1%)	2.0 – 3.5	

**Heavy Metals**

**Spec.**

Lead	≤ 2	ppm
Arsenic	≤ 1	ppm
Cadmium	≤ 1	ppm
Mercury	≤ 1	ppm

**Microbiological Values**

**Spec.**

Yeast	< 100	CFU/g
Molds	< 100	CFU/g
Total plate count	< 1,000	CFU/g
<i>Salmonella</i>	Negative	CFU/25 g

**Country of Origin:** Peru (manufacturing and raw materials)

**Packaging:** Double polyethylene bags of 10kg each (20kg total) inside a fiber drum

**Storage:** The product must be stored dark, cool (≤ 30° C), and dry area. Keep the package well-sealed since the product is hygroscopic. Color may change at the end of shelf life.

**Best Used By:** Retest 2 years after production date

*Melanie Bush*  
 Quality Control

The information contained herein is, to the best of our knowledge, correct. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product.