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|  | PRODUCT SPECIFICATION | Rev. No. | 03-201807 |
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Monascus Red Color Specification

Monascus Red is a pure natural comestible red pigment which is made from rice and Monascus strains. This product is often used as coloring agent in many Asian foods including pickled tofu, red rice vinegar, char siu, Peking Duck, and Chinese pastries that require redfood coloring. It is also used in candy, cooked meat, preserved beancurd, ice cream, cookies, etc.

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| CAS No. | 874807-57-5 |
| Specification (Color Value) | E80,E100,E150 |
| HS Code | 29072900 |
| Packaging | 25kg |
| Place of origin | China |
| Certificate | Haccp, Kosher, Hala, ISO |
| Payment terms: | T/T or L/C |
| Port of dispatch | Shanghai, Tianjin, Qindao |
| Applications | Food grade Monascus Red is a natural dark brown powder produced by microorganisms of the genus Monascus. This product acts as a strong coloring agent and is widely used in meats, drinks, and bakery items, and it may also be used in condiments and sauces. |

Monascus Red

| ITEM | SPECIFICATION |
|-------------|---------------|
| Color Value | E80,E100,E150 |

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|----------------------------|---------------------------------|
| Appearance | Light yellow or white powder |
| Odor | Characteristic |
| Particle size | 100% pass through 80 mesh sieve |
| Tests: | |
| Loss on drying(5h at105°C) | ≤5.0% |
| Ash(3h at 600°C) | ≤5.0% |
| Total Heavy Metals | ≤10ppm |
| Plumbum | ≤2ppm |
| Arsenic(as AS2O3) | ≤2ppm |
| Residual Solvents | Eur. Pharm. 2000 |
| Ellagic acid | 40% |
| Microbial: | |
| Total bacterial count | Max.1000cfu/g |
| Yeast & Mould | Max.100cfu /g |
| Escherichia coli presence | Negative |
| Salmonella | Negative |

We're Food grade Monascus Red **Manufacturers, Suppliers and Wholesalers** in China.

Based on our 15 years in food additives & ingredients market, we have a knowledge of China market and manufacturers. We can help our abroad customers save time selecting good manufacturers and update the current market in China.

Contact Us

Website: <https://www.foodsweeteners.com/products/Monascus-Red>

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