

Sweet Potato Red Extracts



Sweet Potato Red (SPR) is a mixture product of anthocyanins which is extracted from purple sweet potato. Anthocyanins are referring a sort of biologically active substance in plants, not only having anti-oxidation function, but also giving stable bright purple red color naturally.

Anthocyanins changes color shade from red to purple when the environment pH changes from acidic to neutral, and finally goes to blue in alkaline.

Purple sweet red has a good stability to light and heat. It comes in two forms: liquid and powder, with color value 30 (liquid), color value 40-80 (powder). Color value ($E_{1cm}^{1\%} 530 \pm 5nm$) \geq is 10-30 (liquid) and Color value ($E_{1cm}^{1\%} 530 \pm 5nm$) \geq 30-80.

Package: 1, 5, 10, and 20 Kg/drum.

APPLICATIONS

SPR are typically used in soft drinks, cookies fillings, jelly, confectionary, etc.

Application methods: dissolve in the acidic water around pH 3, then add the aqueous solution into the end product.