Application Data Sheet

Turmeric P 5%

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Description: Turmeric P 5% is a suspension of the colouring pigment curcumin, extracted from the *Curcuma longa* plant, stabilised in polysorbate 80.

Use: Turmeric P 5% is used to colour a variety of products, including drinks, margarine, gelatines, bakery products, salad dressings, cheese, and snacks. The colour is pH dependant. Non-acid stable colour preparations will vary from yellow at pH below 7 to orange red at pH 7 - 9. Turmeric P 5% is soluble in water and dispersible in fat.

Difference in colour with concentration and media variations

Colourant*	100 ppm	200 ppm	500 ppm	1000 ppm	2000 ppm
Active**	5 ppm	10 ppm	25 ppm	50 ppm	100 ppm
Water					
Sugar syrup					

Difference in colour with concentration and media variations

Colourant*	100 ppm	200 ppm	500 ppm	1000 ppm	2000 ppm
Active**	5 ppm	10 ppm	25 ppm	50 ppm	100 ppm
Milk					
Yoghurt					

*Based on an average colour strength of 5.0%. **Active pigment dosage concentration.

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