

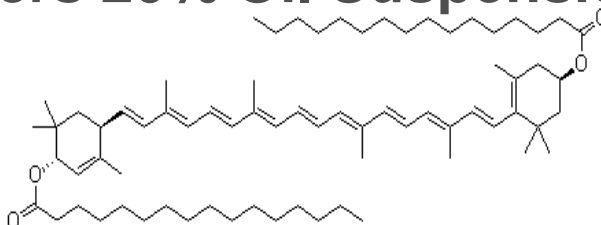
## SPECIFICATION SHEET

# Lutision™ Lutein Esters 20% Oil Suspension

Chemical Formula:  $C_{72}H_{116}O_4$

CAS: 547-17-1

Molecular Weight: 1045.69



## GENERAL CHARACTERISTICS

Description	Suspension series product are obtained by evenly dispersing nano-sized lutein, zeaxanthin and lutein ester and into the vegetable oils with proper dosage of antioxidants (Vitamin E). Its advantage is the active ingredient of the product can be well protected and not easy to be oxidized, to ensure the stability.
Appearance	Viscous oil
Color	Orange yellow or red yellow

## ANALYTICAL CHARACTERISTICS

Lutein Esters	Min 20.0%
Total solvent residuals	Max 50ppm
N-hexane residuals	Max 25ppm
Heavy metals	Max 10ppm
Lead	Max 3.0ppm
Arsenic	Max 1.0ppm
Cadmium	Max 1.0ppm
Mercury	Max 0.1ppm

## MICROBIAL CHARACTERISTICS

Total plate count	Max 1000 CFU/g
Yeasts and molds	Max 100 CFU/g
<i>E. Coli</i>	Negative
<i>Salmonella</i>	Negative
<i>Pathogenic bacteria</i>	Negative



## **INGREDIENTS**

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Suspension series product are obtained by evenly dispersing nano-sized lutein, zeaxanthin and lutein ester and into the vegetable oils with proper dosage of antioxidants (Vitamin E).

## **LABELING**

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In the United States and the European Union: Lutision™Lutein Esters 20% Oil Suspension

## **USES RECOMMENDATIONS**

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As a coloring agent and a nutrient for food such as fast food, baking food, drink, jelly, confectionery and dairy products.

## **HANDING RECOMMENDATIONS**

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Stored with room temperature and without sunlight,frozen will be better.After opening please use it immediatly,if not please pack it in vaccum.

## **PACKING&SHELF LIFE**

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**Package**            20kg/drum  
**Shelf life**           18months if sealed and stored properly.