



C-10.000P-WS-AP

Product Information

Version: 2 CODEX PI EN 05-13-2025

Description

C-10.000P-WS-AP is a dark green water soluble liquid produced by extraction of chlorophyll from lucerne, grass or nettle. The chlorophyll is converted to Cu chlorophyllin and the extract is dispersed in propylene glycol and polysorbate 80. The major coloring principle is Cu-chlorophyllin.

Material no:	245131	Storage and handling:	4 - 10 °C / 39 - 50 °F Ambient transport preferred, refrigerated transport allowed.
Size:	5 kg	Conditions:	Dry, Protect from light
Type:	White plastic can 5 l	Shelf Life:	548 days in unopened containers at the recommended storage temperature

Usage

Foods generally.

Restrictions or exemptions may apply according to specific usages and their respective commodity standards. Relevant national food legislations should always be consulted in ensuring compliance and overrules CODEX provisions.

Light to dark green hue in the final product, depending on the food product, processing and the quantity used.

Directions for use

Shake the product before use, as pigments may settle during storage. Can be added directly to the food product while stirring. If the product is to be diluted before use, it is preferable to use soft or distilled water. If not available, mix with water immediately before use. Do not mix with calcium salts.

Ingredients

Propylene Glycol (INS 1520), Polysorbate 80 (INS 433), Copper complexes of chlorophyllins (INS 141(ii)).

Propylene glycol: 70 %

Polysorbate 80: 23 %

Processed with: -

Substances used and listed as processing aids follow CAC/GL 75-2010 Guidelines on Substances used as Processing Aids. According to CODEX STAN 1-1985 General Standard for the labeling of prepackaged food processing aids are exempted from declaration, however listed anyway due to transparency reasons.

Physical Properties

Color:	Dark green	Solubility:	Water soluble and acid proof
Form:	Liquid	Odor:	Grass, Herbal



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Specification

Copper chlorophyllin: 9.4 - 10.6 %

pH: 8.0 - 10.0 (direct in liquid)

Relative density: 1.05 - 1.15

Microbiological Quality	
Aerobic Viable Count, 30°C:	< 1000 cfu/g
Yeast*:	< 100 cfu/g
Mold*:	< 100 cfu/g
Enterobacteriaceae:	< 10 cfu/g
Aerobic bacterial spores:	< 100 cfu/g
Sulphite reducing Clostridia spores:	< 10 cfu/g

*Total Yeast and Mold: < 100 cfu/g

Pathogens	
Salmonella:	Not detected in 25g
Listeria:	Not detected in 25g
<i>E. coli</i> :	Not detected in 1 g
Coagulase-positive Staphylococci:	Not detected in 1 g

Dietary status

Vegetarian: Yes
Kosher: Kosher Pareve Excl. Passover
Halal: Certified

Legislation

Relevant national food legislations and commodity standards should always be consulted to ensure full compliance and overrules CODEX provisions. The color pigment is in full compliance with the specifications for identity and purity given by JECFA for INS 141(ii) (Copper complexes of chlorophyllins).

The product is intended for use in food.

Labeling

Labeling should be done in accordance with CODEX STAN 1-1985: Labeling of Prepackaged Foods and relevant local regulations.

Color Copper complexes of chlorophyllins or Color INS 141(ii)

Nutritional Information

	Values per 100g
Energy kJ:	869 kJ
Energy kcal:	207 kcal
Protein:	0,0 g
Carbohydrate:	0,0 g
- Sugars:	0,0 g
Fat:	23,0 g
- Saturated fat:	1,0 g



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Salt: 1,10 g

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Technical support

Oterra's Application and Product Development Laboratories and personnel are available if you need further information.