

# BLACK CARROT

## THE NEXT SUPERFOOD ???

Black carrot (or purple carrot as it is sometimes called) is an all natural food colourant, offering a final colour which can vary from deep violet to bright red. The colour can be controlled by simply controlling the pH. Black carrot concentrate does not contain any kind of artificial additives, preservatives, flavours or colours. Black carrot concentrate has excellent heat, light, turbidity and acid stability characteristics and is an ideal natural food colourant for use in the Food Industry.

In recent studies researchers believe that the health qualities of black carrot help protect against some forms of cancer and heart disease. They are also high in anti-inflammatory properties and anti-oxidants. Studies done at the Queensland University have shown that black carrot juice was able to lower blood pressure, stabilize blood sugar and assist in fighting against liver and heart disease.

There are up to 28 times more anthocyanins - the antioxidant that creates the purple-red pigment in blueberries and raspberries - in black carrots than in the orange carrot.

# BLACK CARROT

Juice concentrate, made of sound and mature black carrots, which have been selected, macerated, concentrated and packed.

## Ingredients:

Black carrots, citric acid

## Physical Standard (concentrate):

Brix (refractometer value)	65
Brix (corrected)	66
Specific gravity	1.3
pH	2.8
colour	4

## Physical Standard (single strength)

Brix (refractometer value)	8.0
----------------------------	-----

## Chemical Standard

Acidity as citric acid (g/100g)	2.0 - 15.0
---------------------------------	------------

Residues of pesticides: in compliance with Regulation (EC) No. 396/2005 and subsequent amendments

## Microbiological Standard

Total viable count (cfu/g)	≤ 1000
Yeast and Moulds (cfu/g)	≤ 100

## Sensoric Properties

Colour (visually)	Red
-------------------	-----

## Recommended Shelf Life

Retest after (months)	24
Storage condition	Frozen

If stored under other conditions, it is recommended to retest with regard to colour