









Turmeric is a flowering plant of the ginger family,
Zingiberaceae, the roots of which are used in cooking. The
plant is rhizomatous, herbaceous, perennial, and is native to
the Indian subcontinent and Southeast Asia. It requires
temperatures between 20 and 30 °C (68 and 86 °F) and a
considerable amount of annual rainfall to thrive. Curcumin pigment is
obtained by solvent extraction of dried rhizomes of Curcuma Longa L.
(Turmeric) of Indian origin. Curcumin is crystallised dried and powdered to
achieve purity. Turmeric can be produced in a variety of forms including water
soluble and dispersible powders or liquids and can be highly concentrated when
required.

Applications:

Hard Boiled Candy, Marshmellow, Pickles, Gravies, Sauces and soups, Ice Creams and Yoghurts, Fruit Preparations, Bakes Goods, Extruded Products, Spice and Dry Blends

Forms Available:

Product Name	Labels	Form
Natracol Bright Yellow	E100	Water Dispersible Liquid
Natracol Curcumin 5%	E100	Water Miscible Powder
Natracol Curcumin 10%	E100	Water Dispersible Powder
Futurals Pro Bright Yellow	Curcumin Extract	Water Dispersible Liquid

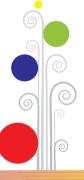
Stability Conditions:

pH Range	Heat	Light
2 - 7	Good	Poor - Moderate*

^{*}Moderate light stability can be obtained with an encapsulated turmeric product such as Natracol Bright Yellow.

Shades:

Yellow



Labelling Recommendation:

Colour Curcumin, Colour: E100

OUR OTHER BRANDS











