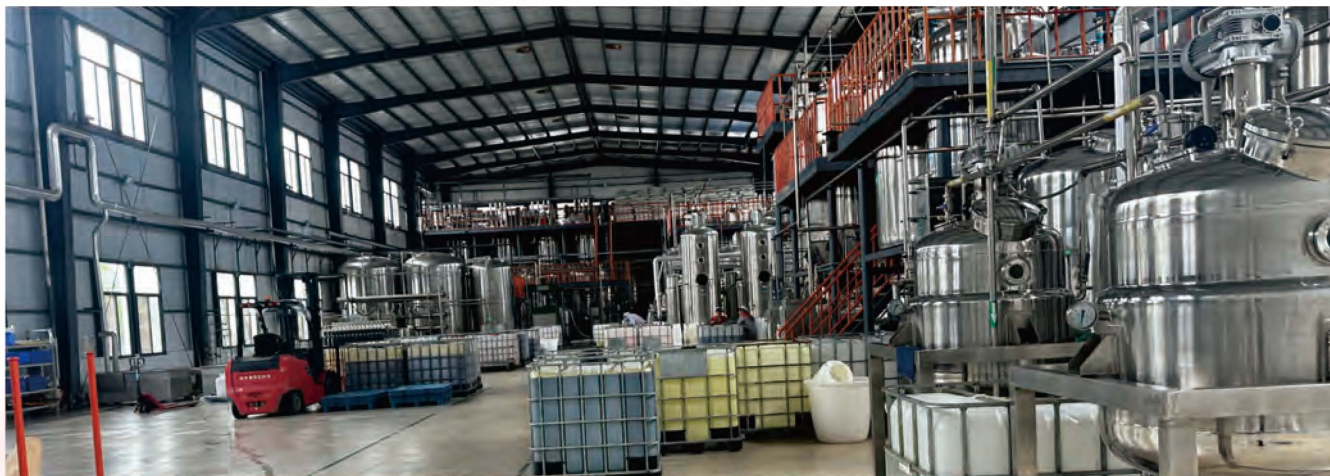


食用天然色素
来自植物王国 (中国·云南)

Natural Food Colors

From Plant Kingdom(Yunnan,China)



Sunyuan-Hongkong Industrial: Connecting China with the Spanish-Speaking market

Sunyuan-Hongkong Industrial is a leading trading company registered in Hong Kong, dedicated to bridging the gap between China and the vast Spanish-speaking market. With years of industry experience and a deep understanding of market demands, we are committed to providing efficient and reliable solutions for our clients.

Core Businesses

Our diverse range of services covers several key areas:

- **International Logistics:** We've established a robust logistics network between China and Colombia, as well as China and Mexico, ensuring efficient and secure delivery of goods to their destinations.
- **Export of Chinese Machinery:** We offer a wide selection of high-quality Chinese machinery to meet the growing industrial needs of Spanish-speaking countries. We also maintain our own sales warehouse in Colombia to better serve local customers.
- **Natural Color:** As specialists in the natural color sector, we've long been the authorized distributor for a prominent Chinese natural color factory. To ensure stable supply, we operate our own warehouses and facilities in Dongguan, Guangdong, and Kunming and Kaiyuan, Yunnan.

Innovation and the Future

Big changes are underway! In 2024, we began constructing our very own natural color production facility. This significant step allows us to transition from being solely a distributor to also manufacturing our products, giving us greater control over quality and innovation.

We're also actively collaborating with multiple renowned Chinese scientific research institutions to advance natural color research and development. We're particularly excited about our radish red color, which has shown remarkable progress and demonstrates superior stability compared to other products on the market.

At Sunyuan-Hongkong Industrial, we uphold the principles of integrity, professionalism, and innovation. We're looking forward to building a successful future with you!

NATURAL COLORS

天然色素

保障从土壤到餐桌的安全 Food Safety from Plant to Plate



萝卜红 E163
Red Radish Color



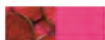
栀子红 E164
Gardenia Red Color



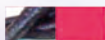
紫甘薯 E163
Purple Sweet Potato Color



甘蓝红
Red Cabbage Color



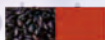
甜菜红 E162
Red Beet Color



紫胡萝卜
Black Carrot Color



玫瑰茄
Hibiscus Color



红米红
Red Rice Color



高粱红
Kaoliang Red Color



胭脂虫红 E120
Cochineal Carmine



紫胶红
Lac Dye



番茄红 E160d
Lycopene Red



红花黄
Safflower Yellow Color



栀子黄 E164
Gardenia Yellow Color



万寿菊 E161B
Marigold Color



姜黄 E100
Turmeric Color



β - 胡萝卜素 E160a
β - Carotene



可可壳
Cacao Husk Color



叶绿素铜钠盐 E141
Sodium Copper Chlorophyllin



栀子蓝
Gardenia Blue Color



藻蓝 E133
Spirulina Blue Color



蝶豆花
Butterfly Pea Flower Color



辣椒红 E160C
Paprika Red Color

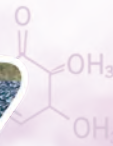
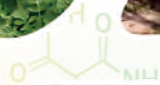


辣椒红
Paprika Red (AR> 1)

“ PRODUCT

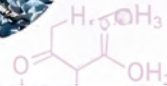
Raw materials planting base

部分产品原料生产基地



Caroten

anin



Certification 资质认证



本企业已经通过了ISO9001质量管理体系认证、KOSHER-犹太食品认证、HALAL-清真食品认证。通海萝卜红是中国第一个通过原产地注册标记认证的天然色素产品。 Tonghai Radish Red is the 1st natural color for Geographic Indication Protection (PGI) product in China. Our Company has passed ISO9001, Kosher and Halal Certification.

Tonghai Radish Red (Deodorized)

通海萝卜红(脱味品)

Tonghai Radish Red (Red Radish Color), a pure natural and water soluble food color produced by our company, is extracted from *Raphanus sativus* L., an edible red shell & heart radish which have a long planting history locally. The process is checking, washing, slicing, extracting, filtrating, purifying, concentrating, sterilizing (Tonghai Radish Red liquid), spraying & drying (Tonghai Radish Red powder). The main coloring ingredient is anthocyanin which contains pelargonidin.

★ Characteristics

The appearance of Tonghai Radish Red power is deep red, liquid is brown purple. It can be dissolved in water and alcohol solution easily, but not in oil. The powder can't absorb moisture and can't form solid. Color of solution changes when PH is different. The color changing from orange-red to red-purple to aubergine to blue when PH is between 1-8. It is red region when PH is in 1-6, the color is ideal stability. The solution color becomes blue and is unstable when PH is above 7. The color of solution (in an acidic medium) can not fade under light for a long time, and also has good resistance to high temperature, the color can not change with long time boiling.

★ Quality Standard

Items	Standard	
	Powder	Liquid
Color Value E (1%, 1cm, PH 3.0, 514±5nm)	10~80	5~30
PH	2~4	2~4
Loss on Drying	8	~
Ash	5	5
Lead (as Pb)	2	2
Arsenic (as As)	2	1
Aerobic Plate Count	1,000	1,000
Pathogenic Bacteria	Negative	Negative

★ Applications and Usage Instruction (in compliance with Gb2760: Standards for uses of food additives)

Tonghai Radish Red be widely used in fruit-flavoured beverages, beverages of fruit and vegetable juice (pulp), compound seasonings, frozen drinks (edible ice excluded), candy, cakes, preserved fruits, vinegar, jam, sauce and sauce products, imitation wine, jelly.

When use Tonghai Radish Red, dissolve the color with a small amount of water first, and then mix the color solution with food materials.

★ Usage Reference (in Compliance with Gb2760: Standards for uses of food additives)

The amount of usage is according to production needs (no maximum usage limit).

★ Legal registered number

CNS NO: 08.117 EEC NO: E-163 INS NO: 163i CAS NO: 134-04-3 KFDA NO: Natural Additives.173 FDA NO: 21CFR, § 73.260

★ Package

Powder is packed with corrugated box, carton, or plastic drum with inner double plastic bags, net weight is 10kg or 20kg for each container. Liquid is packed with plastic drum, net weight is 20kg. Package standards are also available according to consumer's demand.

★ Storage

Sealed, avoid light, store in cool and dry place.

★ Shelf Life

If the storage condition attains as mentioned above, Powder two years from production date, liquid is six months (unopened). Once opened, should seal up again and use within six months (powder) or one month (liquid).

Purple Sweet Potato Color

紫甘薯色素

Purple Sweet Potato Color, a pure natural and water soluble food color produced by our company, is extracted from purple root tuber of edible purple sweet potato (*Ipomoea batatas*) planted locally. The process is checking, washing, slicing, extracting, filtrating, purifying, concentrating, sterilizing (purple sweet potato color liquid), spraying & drying (purple sweet potato color powder). The main ingredient is cyanidin acyl glucoside & peonidin acyl glucoside.

★ Appearance

Purple sweet potato color powder is red to purple red, liquid is brown purple, both has the characteristic odor of sweet potato. It can be dissolved in water & alcohol, propylene glycol solution easily, but not in oil. The color of water solution changes when PH is different. When PH is between 2-6, the color is red or purple red. The solution color becomes blue, and is unstable when PH is above 6. The color of solution can't fade under light for a long time, and also has good resistance to high temperature in an acidic medium.

★ Quality Standard

Items	Standard	
	Powder	Liquid
Color Value E(1%, 1cm, PH3.0, 530±5nm)	30~100	10~30
Loss on Drying	%Less than 8	~
Ash	%Less than 4	2
PH	2~5	2~5
Lead(as Pb)	mg/kg Less than 3	2
Arsenic(as As)	mg/kg Less than 2	1
Aerobic Plate Count	cfu/g Less than 1,000	1,000
Pathogenic Bacteria	Negative	Negative
Total Anthocyanins (as cyanidin-3-glucoside)	w/% more than or equal 0.7	0.7

★ Applications and Usage Instruction(in compliance with GB2760: Standards for uses of food additives)

Purple sweet potato color can be widely used in frozen drinks, imitation wine, fruit and vegetable juice (pulp) beverages, candy, topping, etc.

★ Usage Reference(in compliance with GB2760: Standards for uses of food additives)

For fruit and vegetable juice (pulp) beverages, candy: max usage limit is 0.1g/kg; others: max usage limit is 0.2g/kg

★ Legal registered number

INS NO: 163 EEC NO: E-163 KFDA NO: Natural Additives, 142 Japanese NO: Natural Additives, 434 FDA NO: 21CFR, §73.260 CNS No: 08.154 CAS No: 60687-63-6

★ Package

Powder is packed with corrugated box, carton, or plastic drum with inner double plastic bags, net weight is 10kg or 20kg for each container. Liquid is packed with plastic drum, net weight is 20kg. Package standards are also available according to consumer's demand.

★ Storage

Sealed, avoid light, store in cool and dry place.

★ Shelf Life

If the storage condition attains as mentioned above, Powder two years from production date, liquid is six months (unopened). Once opened, should seal up again and use within six months (powder) or one month (liquid).

Gardenia Yellow

梔子黃

Gardenia Yellow, a pure natural and water soluble food color, is extracted from the gardenia fruit of madder family (Gardenia jasminoides ELLIS) by the process of crushing, extracting, filtrating, purifying, concentrating, sterilizing, spraying & drying. The main coloring ingredient is crocin and crocetin.

★ Characteristics

Gardenia Yellow is a yellow powder, can be dissolved in water and alcohol solution easily. It has a good resistance to light and temperature in neutral and weak alkaline mediums.

★ Quality Standard

Items		Standard
Appearance		Yellow Powder
Color Value E(1%, 1cm, 440±5nm)		60~600
Loss on Drying	%Less than	7
Ash	%Less than	4
Lead (as Pb)	mg/kg Less than	3
Arsenic (as As)	mg/kg Less than	2
Aerobic Plate Count	cfu/g Less than	1,000
Pathogenic Bacteria		Negative
Gardenoside	less than	1.0

★ Applications and Usage Instruction(in compliance with GB2760: Standards for uses of food additives)

Gardenia Yellow can be widely used in instant rice & flour products, fresh-wet pastas and noodles and like products, fresh dried pastas and noodles and like products, fillings for cereal products, cocoa products, chocolates and chocolate products, fruit-flavoured beverages, beverages of fruit and vegetable juice (pulp), frozen drinks (edible ice excluded), cakes, preserved fruits, jelly, puffed food, canned nuts & seeds, imitation wine, fried nuts and seeds, salted vegetable, biscuit, fillings for bakery wares, cooked meat (poultry), seasonings, solid beverages. When use Gardenia Yellow, dissolve the color with a small amount of water first, and then mix the color solution with food materials.

★ Usage Reference(in compliance with GB2760: Standards for uses of food additives)

The maximum usage limit for instant rice & products is 1.5g/kg, for raw-wet flour products is 1.0g/kg, for cereal products fillings is 0.2g/kg, and for other products is 0.3g/kg.

★ Legal registered number

CNS NO: 08.112 KFDA NO: Natural Additives, 58 CAS NO: 42553-65-1 Japanese NO: Natural Additives, 136

★ Package

Powder is packed with corrugated box, carton, or plastic drum with inner double plastic bags, net weight is 10kg or 20kg for each container. Liquid is packed with plastic drum, net weight is 20kg. Package standards are also available according to consumer's demand.

★ Storage

Sealed, avoid light, store in a cool and dry place.

★ Shelf Life

If the storage condition attains as mentioned above, powder is two years from production date. Once opened, should seal up again and use within six months.

Gardenia Blue

梔子蓝

Gardenia Blue, a natural food pigment, is got from the gardenia (Gardenia jasminoides ELLIS) fruit of madder family by biological fermentation.

★ Characteristics

The appearance of gardenia blue is dark blue. It can easily dissolve in water, ethanol solution and propylene glycol solution, can not dissolve in organic solvent. The shade is stable in medium when PH is between 4 to 8. It has a good resistance to temperature, but not to light. The dyeability is good to protein than star.

★ Quality Standard

Items		Standard
Appearance		Dark Blue Powder
Color Value E(1%, 1cm, 440±5nm)		30~200
Loss on Drying	%Less than	7
Ash	%Less than	9
Lead (as Pb)	mg/kg Less than	3
Arsenic (as As)	mg/kg Less than	2
Aerobic Plate Count	cfu/g Less than	1,000
Coliform Bacteria	MPN/g Less than	0.3
Mould & Yeast	cfu/g Less than	50
Pathogenic Bacteria		Negative

★ Applications and Usage Instruction(in compliance with GB2760: Standards for uses of food additives)

Gardenia Blue can be widely used in instant rice & flour products, jam, fruit-flavoured beverages, fruit and vegetable juice, candy, cake, imitation wine, frozen drinks (excluding 03.04 edible ice), salted vegetable, fried nuts and seeds, fillings for cereal products, fillings for bakery wares, condiments, protein beverages, solid beverages, puffed food.

When use Gardenia Blue, dissolve the color with a small amount of water first, and then mix the color solution with food materials.

★ Usage Reference(in compliance with GB2760: Standards for uses of food additives)

The maximum usage limit for fruit-flavoured beverages, imitation wine is 0.2g/kg, for jam and candy is 0.3g/kg, and for other products is 0.5g/kg.

★ Legal registered number

CNS NO: 08.123 KFDA NO: Natural Additives, 57 INS NO: 165 Japanese NO: Natural Additives, 134

★ Package

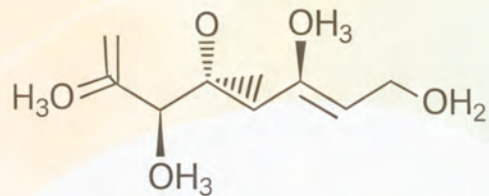
Powder is packed with corrugated box, carton, or plastic drum with inner double plastic bags, net weight is 10kg or 20kg for each container. Liquid is packed with plastic drum, net weight is 20kg. Package standards are also available according to consumer's demand.

★ Storage

Sealed, avoid light, store in a cool and dry place.

★ Shelf Life

If the storage condition attains as mentioned above, powder is two years from production date. Once opened, should seal up again and use within six months.



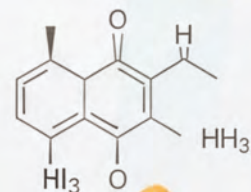
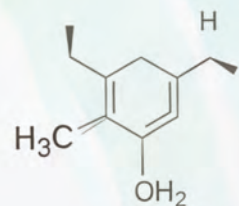
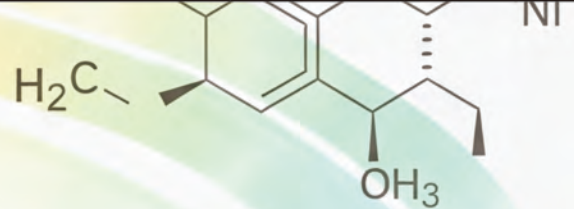
Natural Food Colors

From Plant Kingdom(Yunnan.China)



SUNYUAN
— HONGKONG —

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