Vitaron K	
(2% beta-carotene water solution).	
Product Specification	
VITARON K	
Appearance	
Viscous transparent liquid	
Colour	
Orangered liquid	
Water solubility	
Solved in water in any proportions	
Beta-carotene content in 1g	

No less 2%	
Vitamin C content in 1g	
No less 0,8 %	
Vitamin E content in 1g	
No less 2%	
Lead mg/kg	
0,015	
Cadmium mg/kg	
less than 0.005	
Arsenium mg/kg	

less than 0.05	
Mercury mg/kg	
less than 0.01	
Yeast and mold fungi	CFU/g
less than 10	
Escherichia coli	
not available in 1 g	
Salmonella	7

Basic Information

not available in 10 g

Viki_Vitatron

Empirical formula: C40H56
Molecular weight: 536.9 g/mol
Chemical denomination: β- Carotene
Synonyms: Provitamin A
Description:
Water solution of red or reddish-brown colour with a faint odour of boiled carrot. The solution contains beta-carotene, Vitamin E, Vitamin C and water.
Beta-carotene is sensitive to atmospheric oxygen and daylight (UV-light) exposure.
Content:
Quantitative content of beta-carotene is min 2%.
Microbial purity: according to specification.
Product specification:

Conforms to the manufacturer's specification.

Conforms to the Unified Sanitary Epidemiological and Hygienic Requirements for Goods Subject to Sanitary and Epidemiological Supervision.

Meets the requirements of the European Pharmacopoeia "Beta-carotene" and monograph of the Food Chemicals Codex " β -carotene", as well as purity requirements of the Directive 2008/128/E C (E160a).

Application:

Beta-carotene is applied as a natural FCF and a source of provitamin A, vitamin E and C to fortify food, food products, specialized products and drinks with these micronutrients.

May be used as a coloring agent for preparation of confectionery, pasta, mayonnaise, dairy products, cheese, ice-cream and other food products.

Safety analysis:

Toxic agents:

Lead - 0,015 mg/kg

Cadmium - <0,005 mg/kg

Arsenium – <0,05 mg/kg

Mercury - <0,01 mg/kg

Storage conditions and shelf life (exp.):

Store in the original packaging in a dry, cool, shadowed place at a temperature of 5°C to 20°C. The shelf life is 24 months from the date of manufacture.