

AstaREAL[®] A1010 *algal biomass rich in astaxanthin*

Product Identification

AstaREAL[®] A1010

Ver: **S1010-07**

Description

AstaREAL A1010 is an astaxanthin-rich natural microalgal product, consisting of crushed and spray-dried aplanospores of the green microalga *Haematococcus pluvialis*. The product is pasteurised before final packaging.

Composition

Algal meal

Astaxanthin: 5.0-5.6% (out of total carotenoids 5.2-5.8%)

Process Additives

silicon dioxide	≤2% (anti-caking agent)
lecithin	3% (emulsifier)
dl- α -tocopherol	0.6% (antioxidant)
ascorbyl palmitate	0.3% (antioxidant)

Nutritional Values

Energy value	4.0 kcal/g (16.5 kJ/g)
Fat, total (acid hydrolysis)	42%
as trans-fat (acids)	0.1%
as Polyunsaturated fat (acids)	11.6%
Protein	9.5%
Carbohydrates, total	40%
Dietary fibre	27%
Ash	3.1%
Sodium	0.02%

Analytical Specifications

Astaxanthin content	Not less than 5.0%
as monoesters	3.9%
as diesters	0.9%
free	0.1%
Appearance	Red powder
Odour	Characteristic algal
Drying loss	Less than 3%
Particle size	More than 97% passes 60 mesh
Specific weight	400 g/l
Heavy metals (As, Cd, Hg, Pb)	Complies with Regulation (EC) No 629/2008
Microbial purity	Complies with Regulation (EC) No 2073/2005.

Solubility

Astaxanthin is practically insoluble in water.

Stability and Storage

Astaxanthin is sensitive to air, heat and light. The product may be stored as supplied, vacuum-packed in a laminated bag, up to 12 months at -18°C, up to 6 months in a cold room (<8°C) or up to 3 months at room temperature (<25°C).

Uses

In food supplement capsules and tablets.

Packaging

1.0 kg or 10 kg PA/PE vacuum packages in air-tight laminated aluminium bag in cardboard box.

Safety

This product is safe for the intended use. Production and analysis have been carried out in appropriate food manufacturing facilities according to a HACCP-concept (Regulations (EC) No 852/2004 and 853/2004).

AstaREAL A1010 does not contain GMO-DNA. No animal ingredients have been used. The product has not been irradiated.