

Application Data Sheet

Anthocyanin Blue



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Description: Anthocyanin Blue is a blue liquid colourant. The pigment, anthocyanins, is extracted from the leaves of the red cabbage plant (*Brassica oleracea var. capitata f. rubra*). Anthocyanins are water-soluble pigments, displaying a range of colours from red to blue to green depending on the acidity or alkalinity of the environment. The pigment powder is dispersed in a mixture of buffering salts, water and sorbitol.

Use: Anthocyanin Blue is suitable for use in the food industry as a colourant. Not for direct consumption.

Difference in colour with concentration and media variations

Colourant *	386 ppm	965 ppm	1929 ppm	2894 ppm	3858 ppm
Active**	10 ppm	25 ppm	50 ppm	75 ppm	100 ppm

WATER
pH = 7.15



SUGAR SYRUP
pH = 2.27



Difference in colour with concentration and media variations					
Colourant *	3858 ppm	9645 ppm	19290 ppm	28935 ppm	38580 ppm
Active**	100 ppm	250 ppm	500 ppm	750 ppm	1000 ppm
MILK pH = 6.65					
YOGURT pH = 4.25					

*Based on an average colour value of E3 = 1.36 **Active pigment dosage concentration.