



## **TECHNICAL DEPARTMENT**

**BULLETIN # 110**

**PRODUCT CODE : 1200**

**PRODUCT NAME :** *R.M.S. EXTRABASE*

**DEFINITION:** *Selective extracción from leaves of ROSEMARY (ROSMARINUS officinalis L.) , free of camphor and almost all chlorophyll and essential oil .The product is water soluble.*

**GEOGRAPHICAL ORIGIN :** *Spain, (Mediterranean area)*

### **TECHNICAL FEATURES:**

<i>APPEARANCE:</i>	<i>Viscous liquid.</i>
<i>COLOUR:</i>	<i>Dark green.</i>
<i>FLAVOUR:</i>	<i>Fain, characteristic to raw material.</i>
<i>SOLUBILITY:</i>	<i>1% in water with opal.</i>
<i>VOLATILE OILS:</i>	<i>Less than 1%</i>
<i>SOLVENT:</i>	<i>Propylen glicol.</i>

### **DOSAGE:**

*From 0,4% to 0,8% relative to fat content of food.*

### **LEGAL STATUS :**

*100% Natural. Natural flavours.  
GRAS Revision of 21 Code of Federal Regulation 21 CFR, Part. 182-20.  
FEMA # 2992  
CEE: Council Directive 88/388/ECC y 88/344/ECC, # 406.*

### **BACTERIOLOGICAL ANALYSIS :**

<i>Total plate count:</i>	<i>max. 1000 c.f.u./gr.</i>
<i>Yeasts and moulds:</i>	<i>max. 100 c.f.u./gr.</i>
<i>E. Coli:</i>	<i>negative</i>
<i>Salmonella:</i>	<i>negative</i>

### **ANTIOXIDANT FEATURES:**

*Strong antioxidant-antirancidity action.  
Stabilizer for oils with high fatty acids contents .  
Protection of colour and flavour in natural products  
Protection againts bacterial contamination.  
Its use is recomended in following products:  
*Oils, fats and lipids with sensibility to rancidity and degradation.  
In spices, canned fish or meat, smoked products, salad dressing, sauces and dehydrated soup.  
Aromatic and cosmetic compositions.  
Prepared foods, sausages, snacks and chewing gums.  
Meat, fish or nuts based foodstuffs.  
Juices and soft drinks.**

### **SYNERGISTIC EFFECT:**

*The antioxidant action is enhanced when combined with TOCOFEROL and CITRIC ACID.*

### **PACKAGING:**

*20 Kg net weigh drums*

### **STORAGE:**

*Package full and closed. Protect against light and air.  
Store in dry place and temperature below to 30°C.*