

# Adzuki no moto®

Color your product purple...naturally

## Polyphenol-rich natural ingredient with antioxidative activity

Adzuki no moto contains polyphenols such as catechin and anthocyanidin mostly in glycoside form. Adzuki bean polyphenols are known to exhibit strong antioxidative activities, and there has been extensive research conducted regarding their biofunctional properties.

## Highly stable product with high solubility

Adzuki no moto is a specialty food colorant/additive as well as functional food ingredient that is stable to light, heat and change in pH. It is highly water-soluble and therefore easy-to-handle when incorporated into your products.

## High quality and safety product

Adzuki no moto is the purified extract powder prepared from the simmering water from adzuki bean paste production. The raw materials used are the finest beans cultivated exclusively in Hokkaido Tokachi region.

## Product specification

Available form	Powder
Packaging	1 kg × 10/case
Labeling	Adzuki extract



 **Cosmo Foods CO., LTD.**

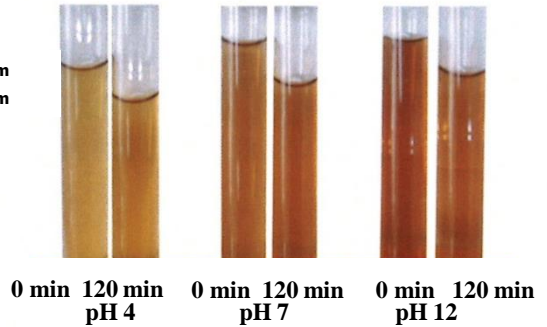
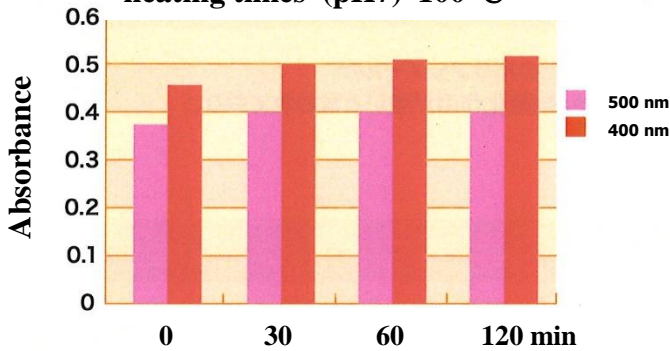
The Azumaya building 7th floor, 12-2 Kodenmachi,  
Nihonbashi, Chuoku, Tokyo, 103-0001, Japan

Phone: + 81-33249-0390 Fax: + 81-33666-2165  
Email: [headoffice@cosmo-foods.co.jp](mailto:headoffice@cosmo-foods.co.jp)  
Website: [www.cosmo-foods.co.jp](http://www.cosmo-foods.co.jp)

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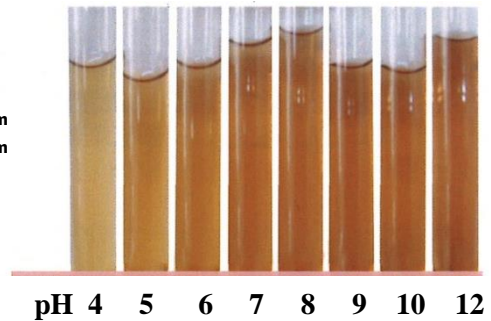
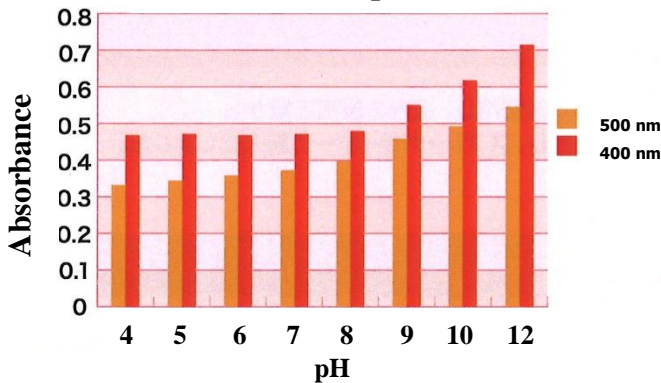
## Thermal stability

Changes in absorbance at different heating times (pH7) 100 °C



## pH stability

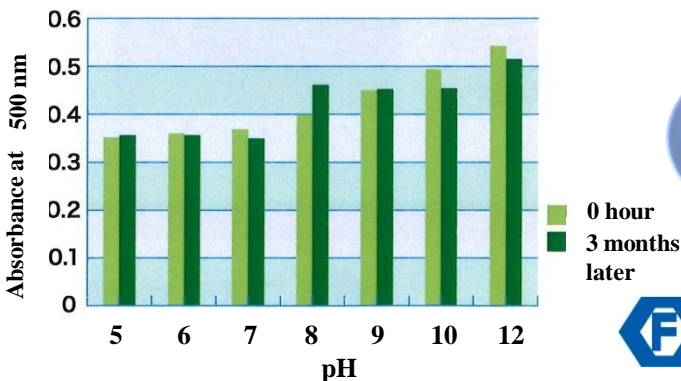
Changes in absorbance at different pH



Changes in absorbance at different pH

## Light stability

Absorbance changes of the product stored under sunlight



Adzuki no moto has high stability to...

