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Technical Data Sheet

Natrium Kupfer Chlorophyllin E141 (ii) (15760) Sodium Copper Chlorophyllin E141 (ii) (15760)

Name	Copper complexes of chlorophy	lls, chlorophyllins, E141 (ii)
Source Used	1) Alfalfa (Medicago sativa L.) ; 2) Tall fescue (Festuca arundinacea)	
Process Used	Extraction, spray drying	
Extraction solvent	Acetone/ Water	
E-Number	E 141 (ii)	
ТЕМ	SPECIFICATION	METHOD
Appearance*	Dark green to black powder	Visual (CQ-MO-148)
Odor & Taste	Neutral, Characteristic	Sensory (CQ-MO-148)
Bulk density	0,28-0,48 g/ml	Graduated cylinder (CQ-MO-257)
рΗ	9,0-10,7	pH meter (CQ-MO-123)-1% in dist.
Residue on drying	≥ 95%	I.R. balance (CQ-MO-018)
Solubility	Water soluble	Visual (CQ-MO-148)
ron	≤ 5,000mg/kg	
Sodium copper chlorophyllin	≥ 95%	Spectrophotometer (CQ-MO-172)
Copper	≤ 8.0%	ICP (CQ-MO-249)
Specific Extinction	≥ 540 E1/1 %	Spectrophotometer (MO-172)-405nm-pH 7.5
Shade (ratio of absorbances)	3,2-4,1	Spectrophotometer- 405nm/626nm
onic copper	≤ 200mg/kg	USP
Dichloromethan	≤ 10mg/kg	GC (CQ-MO-168)
Γin •	≤ 5mg/kg	ICP (CQ-MO-249)
Zinc	≤ 25mg/kg	ICP (CQ-MO-249)
Arsenic	≤3,0 mg/kg	ICP (CQ-MO-247)
Cadmium	≤1,0 mg/kg	ICP (CQ-MO-247)
Mercury	≤1,0 mg/kg	ICP (CQ-MO-247)
_ead	≤5,0mg/kg	ICP (CQ-MO-247)
Residual solvent	≤50mg/kg	GC (CQ-MO-168)-permitted extr.
Heavy metals	≤40mg/kg	ICP (CQ-MO-247)
The color may vary		
The color may vary		
FOOD Quality and Safety	According to Reg. (EC) 178/2002	
STATEMENTS Food Quality and Safety Hygiene of foodstuffs	In compliance with Reg. (EC) 85	2/2004
FOOD Quality and Safety Hygiene of foodstuffs Hazard	In compliance with Reg. (EC) 85 Not dangerous in accordance w	2/2004 ith EU regulation (EC) No 1272/2008
FTATEMENTS Food Quality and Safety Hygiene of foodstuffs Hazard Contaminants	In compliance with Reg. (EC) 85 Not dangerous in accordance wi According to Reg. (EC) 2023/915	2/2004 ith EU regulation (EC) No 1272/2008
FATEMENTS Food Quality and Safety Hygiene of foodstuffs Hazard Contaminants Preservative	In compliance with Reg. (EC) 85 Not dangerous in accordance wi According to Reg. (EC) 2023/915 Preservative Free	2/2004 ith EU regulation (EC) No 1272/2008 i for food supplements
FATEMENTS Food Quality and Safety Hygiene of foodstuffs Hazard Contaminants Preservative Residual Solvents	In compliance with Reg. (EC) 85 Not dangerous in accordance wi According to Reg. (EC) 2023/915 Preservative Free According to Dir. (EC) 2009/32 a	2/2004 ith EU regulation (EC) No 1272/2008 i for food supplements and amendments
FOOD Quality and Safety Hygiene of foodstuffs Hazard Contaminants Preservative Residual Solvents Pesticides	In compliance with Reg. (EC) 85 Not dangerous in accordance wi According to Reg. (EC) 2023/915 Preservative Free According to Dir. (EC) 2009/32 a According to Reg. (EC) 396/2009	2/2004 ith EU regulation (EC) No 1272/2008 i for food supplements and amendments 5 and amendments
FATEMENTS Food Quality and Safety Hygiene of foodstuffs Hazard Contaminants Preservative Residual Solvents	In compliance with Reg. (EC) 85 Not dangerous in accordance wi According to Reg. (EC) 2023/915 Preservative Free According to Dir. (EC) 2009/32 a According to Reg. (EC) 396/2009 Bacterial Count: TAMC-Bacteria:	2/2004 ith EU regulation (EC) No 1272/2008 if for food supplements and amendments 5 and amendments <1,000 cfu/g, TYMC: <100 cfu/g, Salmonella: negative/25g, E. Coli:
FOOD Quality and Safety Hygiene of foodstuffs Hazard Contaminants Preservative Residual Solvents Pesticides Microbiology	In compliance with Reg. (EC) 85 Not dangerous in accordance wi According to Reg. (EC) 2023/915 Preservative Free According to Dir. (EC) 2009/32 a According to Reg. (EC) 396/2009 Bacterial Count: TAMC-Bacteria: negative/g, S. Aureus: negative/g	2/2004 ith EU regulation (EC) No 1272/2008 if or food supplements and amendments 5 and amendments <1,000 cfu/g, TYMC: <100 cfu/g, Salmonella: negative/25g, E. Coli: g
FOOD Quality and Safety Hygiene of foodstuffs Hazard Contaminants Preservative Residual Solvents Pesticides Microbiology	In compliance with Reg. (EC) 85 Not dangerous in accordance wi According to Reg. (EC) 2023/915 Preservative Free According to Dir. (EC) 2009/32 a According to Reg. (EC) 396/2009 Bacterial Count: TAMC-Bacteria: negative/g, S. Aureus: negative/g	2/2004 ith EU regulation (EC) No 1272/2008 if for food supplements and amendments 5 and amendments <1,000 cfu/g, TYMC: <100 cfu/g, Salmonella: negative/25g, E. Coli:
TATEMENTS Food Quality and Safety Hygiene of foodstuffs Hazard Contaminants Preservative Residual Solvents Pesticides Microbiology SMO ETO	In compliance with Reg. (EC) 85 Not dangerous in accordance wi According to Reg. (EC) 2023/915 Preservative Free According to Dir. (EC) 2009/32 a According to Reg. (EC) 396/2009 Bacterial Count: TAMC-Bacteria: negative/g, S. Aureus: negative/g GMO Free According to Reg. (EC) ETO free	2/2004 ith EU regulation (EC) No 1272/2008 if or food supplements and amendments 5 and amendments <1,000 cfu/g, TYMC: <100 cfu/g, Salmonella: negative/25g, E. Coli: g
FOOD Quality and Safety Hygiene of foodstuffs Hazard Contaminants Preservative Residual Solvents Pesticides Microbiology SMO ETO Jegan	In compliance with Reg. (EC) 85 Not dangerous in accordance wi According to Reg. (EC) 2023/915 Preservative Free According to Dir. (EC) 2009/32 a According to Reg. (EC) 396/2009 Bacterial Count: TAMC-Bacteria: negative/g, S. Aureus: negative/g GMO Free According to Reg. (EC) ETO free Conform	2/2004 ith EU regulation (EC) No 1272/2008 if or food supplements and amendments 5 and amendments <1,000 cfu/g, TYMC: <100 cfu/g, Salmonella: negative/25g, E. Coli: g :) 1829/2003 and 1830/2003 and amendments
TATEMENTS Food Quality and Safety Hygiene of foodstuffs Hazard Contaminants Preservative Residual Solvents Pesticides Microbiology SMO ETO /egan rradiation	In compliance with Reg. (EC) 85 Not dangerous in accordance wi According to Reg. (EC) 2023/915 Preservative Free According to Dir. (EC) 2009/32 a According to Reg. (EC) 396/2009 Bacterial Count: TAMC-Bacteria: negative/g, S. Aureus: negative/g GMO Free According to Reg. (EC) ETO free Conform No ionization or other radiation	2/2004 ith EU regulation (EC) No 1272/2008 if or food supplements and amendments 5 and amendments <1,000 cfu/g, TYMC: <100 cfu/g, Salmonella: negative/25g, E. Coli: g
FOOD Quality and Safety Hygiene of foodstuffs Hazard Contaminants Preservative Residual Solvents Pesticides Microbiology SMO ETO /egan rradiation 3SE/TSE	In compliance with Reg. (EC) 85 Not dangerous in accordance wi According to Reg. (EC) 2023/915 Preservative Free According to Dir. (EC) 2009/32 a According to Reg. (EC) 396/2009 Bacterial Count: TAMC-Bacteria: negative/g, S. Aureus: negative/g GMO Free According to Reg. (EC) ETO free Conform No ionization or other radiation Risk Free BSE/TSE	2/2004 ith EU regulation (EC) No 1272/2008 if or food supplements and amendments 5 and amendments <1,000 cfu/g, TYMC: <100 cfu/g, Salmonella: negative/25g, E. Coli: g :) 1829/2003 and 1830/2003 and amendments is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments
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Food Quality and Safety Hygiene of foodstuffs Hazard Contaminants Preservative Residual Solvents Pesticides Microbiology SMO ETO /egan rradiation 3SE/TSE Allergen status	In compliance with Reg. (EC) 85 Not dangerous in accordance wi According to Reg. (EC) 2023/915 Preservative Free According to Dir. (EC) 2009/32 a According to Reg. (EC) 396/2009 Bacterial Count: TAMC-Bacteria: negative/g, S. Aureus: negative/g GMO Free According to Reg. (EC) ETO free Conform No ionization or other radiation Risk Free BSE/TSE No allergens requiring labeling a he supply chain cannot be excluded. Absent According to Reg. (EC) 17	2/2004 ith EU regulation (EC) No 1272/2008 if or food supplements and amendments 5 and amendments <1,000 cfu/g, TYMC: <100 cfu/g, Salmonella: negative/25g, E. Coli: g :) 1829/2003 and 1830/2003 and amendments is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments according to Reg. (EC) 1169/2011 169/2011
STATEMENTS Food Quality and Safety Hygiene of foodstuffs Hazard Contaminants Preservative Residual Solvents Pesticides Microbiology SMO ETO /egan rradiation 3SE/TSE Allergen status Juntentional contact (traces) in the Nanomaterials	In compliance with Reg. (EC) 85 Not dangerous in accordance wi According to Reg. (EC) 2023/915 Preservative Free According to Dir. (EC) 2009/32 a According to Reg. (EC) 396/2009 Bacterial Count: TAMC-Bacteria: negative/g, S. Aureus: negative/g GMO Free According to Reg. (EC) ETO free Conform No ionization or other radiation Risk Free BSE/TSE No allergens requiring labeling a he supply chain cannot be excluded. Absent According to Reg. (EC) 17 Absent According to Reg. (EC) 2	2/2004 ith EU regulation (EC) No 1272/2008 if or food supplements and amendments 5 and amendments <1,000 cfu/g, TYMC: <100 cfu/g, Salmonella: negative/25g, E. Coli: g :) 1829/2003 and 1830/2003 and amendments is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments according to Reg. (EC) 1169/2011 169/2011
STATEMENTS Food Quality and Safety Hygiene of foodstuffs Hazard Contaminants Preservative Residual Solvents Pesticides Wicrobiology SMO ETO Vegan rradiation BSE/TSE Allergen status Unintentional contact (traces) in the Vanomaterials Fitanium dioxide Packaging	In compliance with Reg. (EC) 85 Not dangerous in accordance wi According to Reg. (EC) 2023/915 Preservative Free According to Dir. (EC) 2009/32 a According to Reg. (EC) 396/2009 Bacterial Count: TAMC-Bacteria: negative/g, S. Aureus: negative/g GMO Free According to Reg. (EC) ETO free Conform No ionization or other radiation Risk Free BSE/TSE No allergens requiring labeling a he supply chain cannot be excluded. Absent According to Reg. (EC) 17 Absent According to Reg. (EC) 2	2/2004 ith EU regulation (EC) No 1272/2008 if or food supplements and amendments 5 and amendments <1,000 cfu/g, TYMC: <100 cfu/g, Salmonella: negative/25g, E. Coli: g :) 1829/2003 and 1830/2003 and amendments is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments according to Reg. (EC) 1169/2011 169/2011 022/63
Food Quality and Safety Hygiene of foodstuffs Hazard Contaminants Preservative Residual Solvents Pesticides Microbiology SMO ETO /egan rradiation 3SE/TSE Allergen status Jintentional contact (traces) in the Vanomaterials Fitanium dioxide	In compliance with Reg. (EC) 85 Not dangerous in accordance wi According to Reg. (EC) 2023/915 Preservative Free According to Dir. (EC) 2009/32 a According to Reg. (EC) 396/2009 Bacterial Count: TAMC-Bacteria: negative/g, S. Aureus: negative/g GMO Free According to Reg. (EC) ETO free Conform No ionization or other radiation Risk Free BSE/TSE No allergens requiring labeling a he supply chain cannot be excluded. Absent According to Reg. (EC) 17 Absent According to Reg. (EC) 2007	2/2004 ith EU regulation (EC) No 1272/2008 if or food supplements and amendments 5 and amendments <1,000 cfu/g, TYMC: <100 cfu/g, Salmonella: negative/25g, E. Coli: g :) 1829/2003 and 1830/2003 and amendments is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments according to Reg. (EC) 1169/2011 169/2011 022/63
STATEMENTS Food Quality and Safety Hygiene of foodstuffs Hazard Contaminants Preservative Residual Solvents Pesticides Wicrobiology SMO ETO GMO ETO GMO ETO GMO ETO SETO Segn rradiation SEC/TSE Allergen status Juntentional contact (traces) in the Vanomaterials Fitanium dioxide Packaging STORAGE AND HANDLING	In compliance with Reg. (EC) 85 Not dangerous in accordance wi According to Reg. (EC) 2023/915 Preservative Free According to Dir. (EC) 2009/32 a According to Reg. (EC) 396/2009 Bacterial Count: TAMC-Bacteria: negative/g, S. Aureus: negative/g GMO Free According to Reg. (EC) ETO free Conform No ionization or other radiation Risk Free BSE/TSE No allergens requiring labeling a he supply chain cannot be excluded. Absent According to Reg. (EC) 17 Absent According to Reg. (EC) 2007	2/2004 ith EU regulation (EC) No 1272/2008 if or food supplements and amendments 5 and amendments <1,000 cfu/g, TYMC: <100 cfu/g, Salmonella: negative/25g, E. Coli: g :) 1829/2003 and 1830/2003 and amendments is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments according to Reg. (EC) 1169/2011 169/2011 022/63 04 and 10/2011 and amendments • sealed, with ambient temperature (10-30°C), protected against light
STATEMENTS Food Quality and Safety Hygiene of foodstuffs Hazard Contaminants Preservative Residual Solvents Pesticides Wicrobiology SMO ETO //egan rradiation SSE/TSE Allergen status Jointentional contact (traces) in the Vanomaterials Fitanium dioxide Packaging STORAGE AND HANDLING	In compliance with Reg. (EC) 85 Not dangerous in accordance wi According to Reg. (EC) 2023/915 Preservative Free According to Dir. (EC) 2009/32 a According to Reg. (EC) 396/2009 Bacterial Count: TAMC-Bacteria: negative/g, S. Aureus: negative/g GMO Free According to Reg. (EC) ETO free Conform No ionization or other radiation Risk Free BSE/TSE No allergens requiring labeling a he supply chain cannot be excluded. Absent According to Reg. (EC) 17 Absent According to Reg. (EC) 2000 Dry, preferably full, hermetically	2/2004 ith EU regulation (EC) No 1272/2008 if or food supplements and amendments 5 and amendments <1,000 cfu/g, TYMC: <100 cfu/g, Salmonella: negative/25g, E. Coli: g :) 1829/2003 and 1830/2003 and amendments is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments according to Reg. (EC) 1169/2011 169/2011 022/63 04 and 10/2011 and amendments • sealed, with ambient temperature (10-30°C), protected against light

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