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## Natural Lycopene Oil Suspension 10% / 20% Oil suspension

Lycopene is a bright red carotene and carotenoid pigment and phytochemical found in tomatoes and other red fruits and vegetables, such as red carrots, watermelons, gac, and papayas, but it is not in strawberries or cherries.

### Specification table of Lycopene

ITEM	SPECIFICATION
Appearance:	Red powder
Odor:	Characteristic
Taste:	Characteristic
Specification:	20% HPLC
Drying Method:	Spary drying
Partical Size:	NLT 100% Through 80 mesh
Loss on Drying:	5.0% Max
Bulk Density:	40–60g/100ml.
Total Heavy Metals:	10ppm Max.
Arsenic:	2ppm Max.
Lead:	2ppm Max.
Total plate count:	1,000cfu/g Max.
Yeast&mold:	100cfu/g Max.
E.Coli:	Negative
Salmonella:	Negative
Staphylococcus:	Negative

Product link : <https://www.toption-ingredients.com/?p=1236>