

CANATUREX

EL SECRETO DE LA COCHINILLA



Cochinilla de Canarias.
Natural Dye with History and Tradition in
The Outermost European Regions.
The Canaries.

Product Specifications



*'Cochinilla de Canarias' is the raw product of animal origin obtained on the Canary Islands from the natural desiccation of adult females of the species *Dactylopius coccus* (traditionally known as the cochineal insect), a hemipterous insect of the family Coccidae, harvested from the pads of the prickly pear (*Opuntia ficus indica*).*

It has the following specific characteristics:

Physico-chemical:

It is a solid made up of grains, each one of which corresponds to a female insect. The grains have an irregular, oval and segmented shape.

The grains vary in size but are always less than 1 cm long.

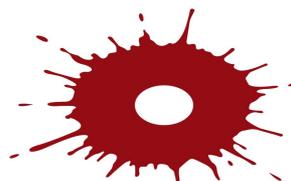
Moisture content: no more than 13 %.

Carminic acid content: at least 19 % in dry matter.

Organoleptic characteristics:

The texture of the product is grainy and dry to the touch.

The colour ranges from dark grey to black, with reddish and whitish hues from the remains of the cotton-like wax that protects the grain.



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Certificates

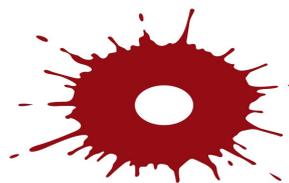


Product of EU's outermost regions (French Overseas Departments -Guadeloupe, French Guiana, Réunion and Martinique- and the Azores, Madeira and the Canary Islands): Outermost regions face difficulties relative to regions in mainland Europe from their remoteness and insularity, including difficult geographical and meteorological conditions facing the Union's outermost regions.

With a view to ensuring greater awareness and consumption of quality agricultural products, whether natural or processed, which are specific to these outermost regions, a graphic symbol (logo) was introduced in 2006. The regulation sets out specific measures in the agricultural sector to remedy the difficulties caused by the specific situation.

Canaturex is the Pioneer agricultural Brand using this quality logo for the local production. First cochineal raw material under control conditions with canary islands official agricultural Administration.

Legal basis: [Regulation \(EU\) No 228/2013](#) and [Commission Regulation No 793/2006](#)



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Certificates

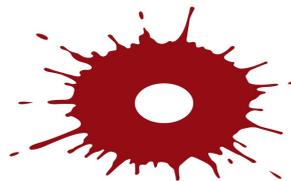


Dyestuff products which have specific characteristics such as traditional production methods or characteristics attributable to a specific region may be granted the European Union (EU) quality logo.

Cochineal producers from Canary Islands have to join forces as a group and agree on the specifications for their product before applying for one of the EU quality logos .

The logo guarantee that agricultural product such as cochineal - come from a specific region and/or follow a particular traditional production process.

Canaturex is the Pioneer agricultural Brand registered to use this quality logo for the local dyestuff production. First World Registered cochineal raw material under strict control conditions with Canary Islands official Agricultural Administration and EU Comission.



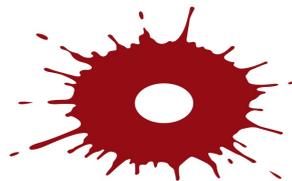
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Packaging



‘The product is packaged in bags made of jute or similar material, preferably natural fibre, which allows ventilation.

Given the characteristics of cochineal, which is a raw product of animal origin that is obtained through the natural desiccation of the insect and has pronounced physico-chemical and organoleptic properties, packaging must take place as soon as possible after drying and sifting, which is why the final product must be packaged on the Canary Islands, specifically in the place in which it is produced. This prevents any alteration of the physico-chemical and organoleptic characteristics of the product, with a view to preserving its quality.



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History and Tradition



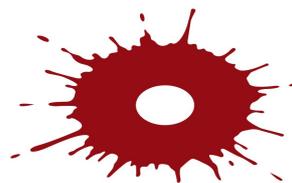
*In contrast to the cochineal obtained in other regions, only one type of host plant (*Opuntia ficus indica*) and one type of insect (*Dactylopius coccus*) are cultivated on the Canary Islands. Both the host plant and the insect are perfectly adapted to the geographical environment.*

All stages of production, from planting the cactus and cultivating the parasite to harvesting and drying, are carried out by hand using artisanal methods. This has led to the development of techniques and expertise that have been passed on from one generation to the next and also to the emergence of terms specific to the trade, such as 'rengues', 'cuchara', 'milana', 'grano', etc.

Canaturex is a based owned family Company. Respecting the traditional methods of production since 1835.

Human factors that contribute to the characteristics of 'Cochinilla de Canarias.

Thanks



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Price List 2021



- 500 gr → 50 €
- 1 Kg → 80 €
- Over 10 kg → 70€/kg
- Official bag:
25 kg → 60€/kg
- **Especial Distributors Price:**
Over 100 kg

Shipping cost are not included in Price List.

Please email us with your address information for cotization.

Normally in orders less than 100 Kg we will use Correos/Courier Transport.

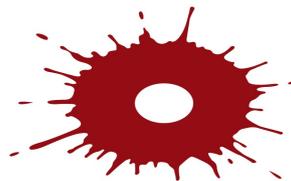
Transport Cotization include the transport from Origin to your address (not included any taxes applied in Customs Country Destination).



Canaturex is a based owned family Company.

Respecting the traditional methods of production since 1835.

We have successfully exported in all continents without any customs problems.



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