

Product Specification

18/11/2019

ORANGE YELLOW COLOURANT /BOX/4 X 1 KG 8.59811.011

1. GENERAL INFORMATION

Article number: 8.59811.011
Product denomination: COLOURANT
Product description: FOOD COLOUR ORANGE YELLOW

2. APPLICATION / DOSAGE

Recommended dosage: 0,5-1 g/kg

3. SENSORY

Taste: neutral
Odor: odourless
Colour: orange-brown
Texture: liquid

4. COMPOSITION

Additives (in descending order)

| Ingredients | Value | % |
|---------------------------------------|-------|---|
| Tartrazine (colouring) E102 | 3,6 | % |
| Azorubine (colouring) E122 | 0,1 | % |
| Citric acid (acid) E330 | | % |
| Potassium sorbate (preservative) E202 | | % |

Other Ingredients (in descending order)

| Ingredients | Description | E-No. | % | Source |
|-------------|-------------|-------|---|--------|
| Water | | | | |

5. NUTRITIONAL VALUES

Nutritional data per 100g product

| | |
|---------------------|-------|
| Energy Kcal | 0 |
| Energy KJ | 1 |
| Protein total | 0,0 g |
| Vegetable Protein | |
| Animal Protein | |
| Carbohydrates total | 0,0 g |
| Mono-Disaccharides | 0,0 g |

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| | |
|----------------------|-------|
| Oligo-Saccharides | 0,0 g |
| Poly-Saccharides | |
| Polyoles | 0,0 g |
| Fat total | 0,0 g |
| Vegetable Fat | |
| Animal Fat | |
| Saturated Fat | 0,0 g |
| Mono Unsaturated Fat | 0,0 g |
| Poly Unsaturated Fat | 0,0 g |
| Trans-fatty acids | 0,0 g |
| Cholesterol | |
| Glycerol | |
| Fiber | 0,0 g |
| Sodium | |
| Salt | 0,0 g |

6. MICROBIOLOGICAL PARAMETERS

| Parameters | Target | Minimum | Maximum | Method |
|--------------------------|--------|---------|---------|--------|
| Total viable count cfu/g | | | 10000 | |
| Yeast cfu/g | | | 100 | |
| Moulds cfu/g | | | 100 | |
| Coliform bacteria cfu/g | | | NEG | |
| E. coli cfu/g | | | NEG | |
| Salmonella cfu/25g | | | NEG/25G | |

7. PHYSICAL / CHEMICAL PARAMETERS

| Parameters | Target | Minimum | Maximum | Method |
|------------|--------|---------|---------|--------|
|------------|--------|---------|---------|--------|

8. PACKAGING / STORAGE CONDITIONS

Primary packaging: PE bottle 1KG
 Storage conditions: 18 - 24°C
 Shelf life: 12 months

9. GMO STATEMENT

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This product will not be subjected to labeling as intended under article 13 of Regulation (EC) NO 1829/2003 and 1830/2003 on genetically modified food and feed of September 22, 2003. This declaration is based on the supplier's documentation from the source of the stated ingredients, supplemented with other data where necessary.

10. ALLERGENES (according to alba)

+ = present, - = absent, ? = may contain traces

| | |
|--------------------------------|---|
| Cow's milk protein | - |
| Lactose | - |
| Hen's egg | - |
| Soy protein | - |
| Soy oil | - |
| Gluten | - |
| Wheat | - |
| Rye | - |
| Barley | - |
| Oats | - |
| Spelt | - |
| Kamut | - |
| Beef | - |
| Pork | - |
| Chicken | - |
| Fish | - |
| Molluscs and crustaceans | - |
| Maize | - |
| Cocoa | - |
| Legumes / Pulses | - |
| Nuts | - |
| Almond | - |
| Hazelnuts | - |
| Walnuts | - |
| Cashew | - |
| Pekan nuts | - |
| Brazil nuts | - |
| Pistacchio nuts | - |
| Macadamia/Queensland nuts | - |
| Peanuts | - |
| Sesame | - |
| Glutamate (E620 - E625) | - |
| Sulphite (E220 - E228) > 10ppm | - |
| Coriander | - |
| Celery | - |
| Carrot | - |

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+ = present, - = absent, ? = may contain traces

| | |
|---------|---|
| Mustard | - |
| Lupine | - |

11. ADDITIONAL INFORMATION

Food legislation Directives / Regulation:

Regulation (EC) 1333/2008 (food additives)

Regulation (EU) 1169/2011 (Food information regulation) and its modifications

Regulation (EC) 1334/2008 (flavourings)

Contaminants:

The content of certain contaminants corresponds to the requirements of the Regulation (EC) 1881/2006 (Maximum levels for certain contaminants) and its modifications

Pesticides Residues:

The product complies with Regulations (EC) 396/2005, 178/2006 and 149/2008 (Maximum residue levels of pesticides) and its modifications

Packaging materials:

The packaging materials correspond to the requirements of the Regulation (EC) 1935/2004, Regulation (EC) 2023/2006 and Regulation (EU) 10/2011 for plastic materials and its modifications

Suitability of the product for:

| Diets | Suitability |
|---------------------|-------------|
| Celiacs | yes |
| Halal | yes |
| Kosher | no |
| Lactose intolerance | yes |
| Vegans | yes |
| Vegetarians | yes |

| Certificates | Availability |
|--------------------|--------------|
| Kosher Certificate | no |
| Halal Certificate | no |

According to our knowledge any information mentioned above is correct and true.

Relevant parameter for release are subject to control of versions.

No update service.