

Product Technical Specification

Supplier Product Code:	PGL-YELL-FG	
Version:	6	
Issue Date:	26th May 2025	
Product Range:	ProGel®	
Product Colour:	Yellow	
Product Description:		
ProGel® is a highly concentrated, bake stable food colouring. ProGel® can be used to colour decorations e.g. sugarpaste, frosting, or marzipan. ProGel® keeps its vibrancy once baked making it the ideal choice for colouring cake batter.		
		
Pack Size:	25g e	
INNER EAN:	5060475070729	
OUTER EAN:	5060369627442	
Commodity Code:	2106909285	
Contacts:		
	General Enquiries:	info@rainbowdust.co.uk
	Orders:	orders@rainbowdust.co.uk
	Customer Services:	customer.service@rainbowdust.co.uk
	Specification Queries:	technical@rainbowdust.co.uk
Addresses:		
	RAINBOW DUST Unit 3-6 Cuerden Green Mill Ward Street Preston PR5 5HR	RAINBOW DUST EUROPE Rainbow dust Europe BV Rederijweg 17-19 4906 CX Oosterhout Netherlands
Telephone:	01772 322335	
Web:	www.rainbowdust.co.uk	
Legal Compliance:		
This product, it's hygienic manufacture, food safety, ingredients, packaging, labelling, storage and transportation within our control, conforms to all relevant UK/EU legislation in force on the date of manufacture. The product is warranted as per the statement included in the sales documentation at time of purchase.		
GFSI Certification:		
BRC -	https://directory.brcgs.com/site/1897405	
Completed on behalf of Rainbow Dust		
Signed:  Name: N May Position: Group Technical Manager		

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Legal Name:		
Edible food colour.		
Ingredient List:		
Humectant: E422, Water, Colour: *E102, Modified starch (tapioca).		
Warning: *E102 may have an adverse effect on activity and attention in children.		
Composition:		
Humectant: E422 Glycerine	Typical Figures %	Countries of Origin
Water	50 - 60	UK - in accordance with Council Regulation (EEC) No 2913/92.
Carrier: E1520 Propylene Glycol*	10 - 20	
Colour: E102 Tartrazine	10 - 15	
Modified starch (tapioca)	5 - 10	
	<6	
*Non declarable carrier under Regulations (EC) 1333/2008 and (EU) 1169/2011		
Nutritional:		
Method: Calculated		Typical figures per 100g
Energy (kJ/kcal)		not mandatory under Regulation (EU) 1169/2011
Fat (g)		
of which saturates (g)		
Carbohydrates (g)		
of which sugars (g)		
Protein (g)		
Salt (g)		
Dietary Information:		
		Comments
Colours		E102 - artificial
	Suitable for	Comments
Vegetarians	Yes	
Vegans	Yes	
Kosher	Yes	certified
Halal	Yes	certified
Genetically Modified Materials:		
To the best of our knowledge, this product is not made from genetically modified material and does not use processing aids or additives which are genetically modified. A GM policy is available on request.		
Irradiated Materials:		
This product does not contain any ingredients that have been treated with ionising radiation.		
Nanomaterials:		
This product does not contain any engineered nanomaterials.		
Shelf life: unopened and stored correctly		
5 years		
Shelf Life: opened		
Once opened it is the responsibility of the customers to establish the maximum permitted time until all material should be used. This will depend on their specific environment, practices and procedures.		

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Free From Claims:				
We do not make any "Free From" claims for our products as we do not conduct any validation testing.				
Substances or products causing allergies or intolerances:				
Substance	Product contains?	Used on the same production line?	Used in the same factory?	Comments
Cereals containing gluten, wheat, rye, barley, oats, spelt, kamut and products thereof	No	No	No	
except: wheat based glucose syrups including dextrose	No	No	No	exempt from allergen labelling
Crustaceans and products thereof	No	No	No	
Eggs and products thereof	No	No	Yes	finished product containing egg stored and distributed from same site, product containing egg produced on separate production line
Fish and products thereof	No	No	No	
Peanuts and products thereof	No	No	No	
Soybeans and products thereof	No	Yes	Yes	Soya lecithin
Milk and products thereof, including lactose	No	No	Yes	finished product containing milk stored and distributed from same site. product containing milk produced on separate production line
Nuts: almonds; hazelnuts; walnuts; cashews; pecan nuts; Brazil nuts; pistachio nuts; macademia or Queensland nuts	No	No	Yes	finished product containing almond stored and distributed from same site
Celery and products thereof	No	No	No	
Mustard and products thereof	No	No	No	
Sesame seeds and products thereof	No	No	No	
Sulphur dioxide and sulphites > 10 mg/kg	No	No	No	
Lupin and products thereof	No	No	No	
Molluscs and products thereof	No	No	No	
Microbiological Testing:				
Organism	Target		Maximum	
Entros	<10 cfu/g		>100 cfu/g	
Yeast & Mould	<10 cfu/g		>100 cfu/g	
Salmonella	ND/25g		ND/25g	
Chemical Testing:				
Test	Method		Standard	
n/a				
Physical Testing:				
Test	Method		Standard	
colour check	visual		against reference sample	

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Brief Process Description:		
materials weighed, blended, deposited, packaged and metal detected.		
Overview of HACCP: available upon request		
Metal Detection:		
Checked at start up, every hour and end of each packing run.		
Sieves:		
n/a		
Packaging:		
PE/PP tube and lid in a pre printed carton, packed into a labelled board outer.		
Recycling Information:		
Lid - PLASTIC widely recycled		
Tube - PLASTIC widely recycled		
Carton - PAPER widely recycled		
Outer - PAPER widely recycled		
Label - PAPER widely recycled		
Production Date Code:		
4 digit: digits 1-3 = day of year, digit 4 = year e.g 02/02/2017 = 0337		
In the event of any issues, please quote the best Before and Batch information		
Health & Safety Data:		
Physical Appearance	Yellow gel	
Ingredients	See composition section of the specification	
Intended use	For food use only. Can be mixed with fondant, icing, buttercream, marzipan etc. to achieve the desired shade of color.	
Storage & Handling	See specification	
Occupational exposure hazards	None under normal conditions of use at correct storage temperature. Avoid contact with skin and eyes	
Fire/explosion hazard	Not a flammable mixture. Under normal conditions of use will present no fire risk	
First Aid	Eyes:	Flush with cold water for at least 15 minutes. Seek medical advice if necessary
	Skin:	Wash with soap and water
	Ingestion:	No hazard under normal conditions of use
	Inhalation:	No hazard under normal conditions of use
Spillage	Wash area with detergent and water to avoid slip hazard	
Disposal of waste	Normal waste disposal in accordance with local and national laws	
Other hazards	None known	
Protective clothing	Normal for food handling	

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Handling and Usage Instruction:

For food use only. Use 3g of ProGel® per 1Kg of decoration (maximum dosage 7g) and maximum 2.5g of ProGel® per 1 Kg of cake.

Possible Applications:

Mix a small amount into your sugarpaste, frosting, marzipan etc, to achieve your desired shade of colour.

Recommended Storage:

Store at ambient room temperature.