



PRODUCT SPECIFICATION

Product name:	food colorant blue, liquid
Product number old:	15
Product number new:	10015
Name of the food:	liquid food colorant blue with patent blue V E 131 – azo free
Product description:	liquid food colorant
Usage:	For food, usage allowed considering the applicable legal regulations
Appearance:	dark blue liquid
Ingredients:	water, propylene glycol, 1.3% colorant patent blue V E 131 preservative potassium sorbate.
Recommended labeling:	„with colorant patent blue V “or: „with color agent E 131“
Recommended dosage:	Extract of the information on the maximum quantity limitation according to VO (EU) 1129/2012 annex II Date 13.11.20

Category no.	Food	Calculated Quantity Limitation liquid blue in g for 1kg food
01.4	Flavored, fermented milk products, also heat-treated	10
01.6.3	other cream products (only flavored cream products)	10
03	Ice cream	10
04.2.4.1	Processed fruits and vegetables, except stewed fruit, only tinned red fruit	13
05.2	other confectionery, also breath freshening candy except for candied fruit and candied vegetables	13
	only candied fruit and candied vegetables	20
05.4	garnishments, coatings and fillings, except for fruit fillings of the category 4.2.4 according VO (EU) 1129/2011 only garnishments, coatings and sauces	33
	Only fillings	20
07.2	Delicate pastries	13
14.1.4	Flavored drinks (except for chocolate milk and malt products)	6,7
16	Desserts, except for products of category 1(milk products and similar), 3 (ice cream) und 4 (fruit and vegetables – also processed) according VO (EU) 1129/2011	10



Shelf life: 18 months under cool, dark and dry conditions in original packaging

Nutritional values per 100g:

Calorific value/energy:	128 kJ / 30 kcal
Fat:	0
Therefrom saturated fatty acids:	0
Carbohydrates:	0
therefrom sugar:	0
Total dietary fiber:	0
Protein:	0
Salt:	0

Allergen labelling according to EC Reg. No. 1169/2011:
none

Allergen labelling according to ALBA-List (2010):
none

Specifications about GMO subject to ordinance by the European Parliament EC 1829/2003 and 1830/2003:

No technologies are applied during the production that might genetically modify the organism. In addition, no raw materials are applied which are genetically modified. Excluded hereof are unintentional contaminations next to technically unavoidable contaminations up to a threshold value of 0.9% relating to the individual ingredient.

information on nanotechnology and ionizing radiation:

This product and its raw materials were not irradiated or prepared using nanotechnology.

information about certain diets:

	Possibility?	Certificate available?
Kosher	yes	no
Halal	yes	no
Vegetarian	yes	
Vegan	no	

Packaging:

10015-02-01 0.5kg plastic bottle, 12 bottles per cardboard box
18 cardboard boxes per layer; 4 layers per pallet = 72 boxes

10015-05-01 5 kg plastic cans
32 per layer, 3 layers = 96 cans

10015-52-01 0,12 kg plastic bottle
(pre-order item) 48 cardboard boxes per layer, 7 layers = 336

All previous versions hereby lose their validity and are replaced by this version. This specification is valid until recalled. It is not subject to any update service. The above mentioned information is based on our present knowledge and experience. Due to the abundance of possible influences during the use and application of our product this information does not relieve the user of conducting his own tests and experiments. A legally binding guarantee of certain properties or suitability for a specific application cannot be derived from this information. Slight deviations can arise in individual cases due to technical reasons, different provenances and the fluctuation margin of naturally raw material. On that account and in consequence of possible change in the law we cannot take responsibility for accuracy of statement.