



für das Bäcker- & Konditorenhandwerk und die handwerkliche Speiseeiszubereitung

PRODUCT SPECIFICATION

Product name: food colorant, liquid green

Product no.: 10020

Product description: synthetic liquid food colorant

Name of the food: food colorant with Tartrazine E 102 and Patent Blue V E 131

Appearance: green liquid

Usage: Only permitted for foods considering the food additives Regulation (EC)

1333/2008 issued by the European Parliament and the Council on December 16th 2008 including annex II regulation (EC) 1129/2011

and (EC) 1130/2011.

Ingredients: water, propylene glycol, colorant tartrazine E 102, colorant patent blue

E 131, acidifier citric acid E 330, preservative sorbic acid

Total colorant content: E 102 Tartrazine = 2,04 %

E 131 Patent Blue V = 0,30 %

Subject to labelling according to EG VO 1333/2008, article 24, annex V:

"with colorant "

"colorant E 102: may have an adverse effect on activity and attention in

children"

Purity: This colorant complies with the Regulation (EC) No. 231/2012 adopted

by the Commission on March 9th 2012 with specifications for the annexes II and III of the food additives Regulation (EC) No. 1333/2008 by the European Parliament and the Council in the versions currently in

effect.

Dosage: application and maximum quantitative limits

according to regulation (EC) 1333/2008 and 1129/2011 annex II

Microbiological parameters: aerobic total plate count in CFU/g <104

aerobic total plate count in CFU/g $<10^4$ yeasts in CFU/g $<10^2$

mould in CFU/g <10²

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Nutritional information (Regulation EC 1169/2011, calculated) in gr per 100gr:

Caloric value/energy: 86 kJ / 21 kcal Fat: 0 therefrom saturated fatty acids: 0 5 Carbohydrates: therefrom sugar: 0 Total dietary fiber: 0 Protein: 0 0.77 Salt:

Allergen labelling according to EC Reg. No. 1169/2011:

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 about nanotechnology and ionising radiation:

This product and all of its raw materials are not irradiated or produced

using nanotechnology.

Information for special diets: possible? accredited certificate?

Kosher yes no Halal yes no Vegetarian yes

Vegetarian yes Vegan yes

Storage stability: 18 months under cool, dark and dry conditions in original packaging

Country of origin: Germany

Packaging: 0,5kg plastic bottles, 12 bottles per cardboard box

Palletizing characteristics: 18 cardboard boxes per layer; 4 layers per pallet = 72 cardboard boxes

All previous versions hereby lose their validity and are replaced by this version. This specification is valid for one year from printing date or 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.

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