



PRODUCT SPECIFICATION

Product name:	fruit red food colorant
Product number old:	27/1
Product number new:	10027
Product description:	liquid food coloring, which consists of the natural extract obtained by water extraction from the insect <i>Dactylopius coccus cacti</i> . will be produced. The product complies with the purity criteria for food coloring matter
Legal status:	food colorant cochineal E120.
Labelling	„with color agent E120 “ or: „with colorant cochineal“
Appearance:	dark red liquid dispersion
Recommended dosage:	Depending on the desired color tone and the respective product properties. Only foods taking into account the applicable legal provisions
Ingredients:	water, propylene glycol, colorant cochineal E120, maltodextrine, preservative potassium sorbat
Total colorant content:	3.33% cochineal acid to FCC II
Aluminum content:	0.071%; If the dye limit is met, the maximum quantity limit for aluminum will automatically be met.

Excerpt from Regulation EC 333/2008 Annex II (Regulation EC 1129/2011)

Category no.	Food	Quantity Limitation liquid yellow in g for 1kg food
01.4	Flavored, fermented milk products, also heat-treated	4.5
01.6.3	other cream products (only flavored cream products)	4.5
03	Ice cream	22
04.2.4.1	Processed fruits and vegetables, except stewed fruit, only tinned red fruit	6
05.2	other confectionery, also breath freshening candy except for candied fruit and candied vegetables	9
	only candied fruit and candied vegetables	6
05.4	garnishments, coatings and fillings, except for fruit fillings of the category 4.2.4 according VO (EU) 1129/2011	15
	only garnishments, coatings and sauces	
	Only fillings	9
07.2	Delicate pastries	6
14.1.4	Flavored drinks (except for chocolate milk and malt products)	3
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	4.5



Microbiological parameters:

	standard value
aerobic bacteria count at 30 °C in CFU/g	<10 ⁴
yeasts in CFU /g	<10 ²
mould in CFU /g	<10 ²

Nutritional values in g per 100g:

Calorific value/energy:	142kJ = 34 kcal
Fat:	< 0,1
saturated fatty acids:	< 0,1
Carbohydrates:	12
therefrom sugar:	<1
Total dietary fiber:	< 0,1
Protein:	< 0,1
Salt:	< 0,1

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

Allergen labelling according to EC Reg. No. 2003/89/EG Append. IIIa and 2006/142/EC:
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	?	no
Halal	no	no
Vegetarian	no	
Vegan	no	

Packaging:

10027-02-01	0.5kg plastic bottles, 12 bottles per cardboard boxes 18 card board boxes per layer; 4 layers per Pallet = 72 boxes
10027-10-01	10 kg Kanister, 20 pro Lage, 2 Lagen per Palette = 40 Kanister
10027-52-01 (pre-order item)	0,12 kg Flasche, 12 Flaschen im Karton 48 Kartons pro Lage, 7 Lagen =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.