



## PRODUCT SPECIFICATION

**Product name:**

**Red Beet Juice Concentrate**

**Article number:**

10051

**Name of the food:**

red beet juice concentrate

**Customs Tariff Number:**

20098938

**Country of origin:**

Germany

**Field of application:**

For the food processing industry.  
Not baking stable.  
When used in jelly and gelatine products, pre-dissolving in a suitable medium is recommended to achieve a homogeneous mixture.

**Product description:**

**Appearance:**

wine red, viscous liquid

**Odour:**

typical, without off-odor

**Taste:**

typical, without off-flavor

**Recommended dosage:**

1-3 g : 1000 g final product depending on the respective product properties

**Ingredients:**

98 % red beet juice concentrate, acid citric acid.

**Ethanol content (calculated):**

< 0,1 % mas

**Labeling recommendation for prepacked foods:**

Red beet juice concentrate

**Labeling recommendation for non-prepacked foods:**

No subject to labeling

**Physico-chemical parameters:**

Parameter	Value	Specification
pH value (20 °C; potentiometric)		4,5 +/- 0,5
Brix (20 °C; refractometric)	° Brix	68 +/- 2

**Microbiological parameters:**

	Reference value
Aerobic mesophilic plate count (cfu/g)	<10 <sup>4</sup>
Yeasts (cfu/g)	<10 <sup>2</sup>
Molds (cfu/g)	<10 <sup>2</sup>



**Nutritional information per 100 g (calculated):**

Energy:	1030 kJ / 243 kcal
Fat:	< 0,5 g
of which saturates:	< 0,1 g
Carbohydrate:	56 g
of which sugars:	56 g
Fibre:	< 0,5 g
Protein:	2,8 g
Salt:	0,47 g

**Allergens according to Regulation (EU) 1169/2011:**

Allergen	yes	no
Cereals containing gluten and products thereof		X
Wheat		X
Rye		X
Barley		X
Oats		X
Spelt		X
Khorasan wheat		X
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof		X
Peanuts and products thereof		X
Soybeans and products thereof		X
Milk and products thereof (including lactose)		X
Nuts and products thereof		X
Almonds ( <i>Amygdalus communis</i> L.)		X
Hazelnuts ( <i>Corylus avellana</i> )		X
Walnuts ( <i>Juglans regia</i> )		X
Cashews ( <i>Anacardium occidentale</i> )		X
Pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch)		X
Brazil nuts ( <i>Bertholletia excelsa</i> )		X
Pistachio nuts ( <i>Pistacia vera</i> )		X
Macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> )		X
Celery and products thereof		X
Mustard and products thereof		X
Sesame seeds and products thereof		X
Sulphur dioxide and sulphites (> 10 mg/kg or 10 mg/l SO <sub>2</sub> )		X
Eggs and products thereof		X
Lupin and products thereof		X
Molluscs and products thereof		X

**Information on GMO according to Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003:**

The product does not contain genetically modified organisms (GMO) as defined in Regulation (EC) 1829/2003 in conjunction with Regulation (EC) 1830/2003, does not consist of GMO, has not been produced from GMO and does not contain ingredients produced from GMO.

This excludes adventitious or technically unavoidable contamination with GMO up to a threshold of 0.9%, based on the individual ingredient.



**Information on nanotechnology and ionising radiation:**

This product and also its raw materials have neither been irradiated nor manufactured using nanotechnology.

**Information about specific diets:**

	<b>Suitable</b>	<b>Certificate available</b>
kosher	yes	no
halal	yes	no
vegetarian	yes	
vegan	yes	

**Declaration of Conformity for Packaging Materials:**

We hereby confirm that all primary packaging materials used are intended to come into contact with food and - if applicable to the respective packaging material - comply with the following legal and normative bases:

- Regulation (EC) 1935/2004
- Regulation (EC) 2023/2006
- Regulation (EU) 10/2011
- Regulation (EC) 1907/2006
- Directive 94/62/EC
- Directive 85/572/EEC
- German Lebensmittel- und Futtermittelgesetzbuch (LFGB)
- DIN EN 602:2004

**Minimum shelf life:** 10 months  
Use up opened containers quickly or freeze in portions (< -18 °C).

**Storage conditions:** Cold storage (2 °C to 8 °C) in original sealed packaging.

**Packaging:**

**10051-17-01** 1,25 kg-plastic bottles, 12 bottles per carton  
10 cartons per layer, 4 layers per pallet = 40 cartons

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The information presented here is based on our current and best knowledge and has been determined with all due care. However, this should not be regarded as a warranty claim and, furthermore, does not release the purchaser from his duty of care to carry out his own quality and suitability tests for the intended use in accordance with applicable law.  
Deviations may occur in individual cases due to technical production reasons, due to different provenances and due to the fluctuation margins customary with natural raw materials. Against this background and due to possible changes in the law, no guarantee can be given for the correctness of the information.  
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In the case of the specified regulations, reference is made to the applicable law in the currently valid version.