



PRODUCT SPECIFICATION

Product name:

Safflower extract

Product no.:

10056

Legal status:

coloring foodstuff, flavoring preparation

Appearance:

dark yellow brown, liquid, water soluble

Smell/Taste:

aromatic, honey- like

Product description:

From the petals of *Carthamus tinctorius* L. a total extract is obtained by means of an aqueous ethanolic extraction which, in addition to the flavoring, also has coloring properties.

Safflower extract is a liquid, naturally coloring foodstuff* for the coloring of many foods, baking and pastry goods as well as clear jellies and beverages, etc. It is characterized by its high color brilliance and light stability. It is therefore particularly suitable for protein injection molding. But also for crystal clear lemon yellow gels (at pH value 3-7) or clear drinks very recommendable.

* Complies with the requirements of the "Guidance notes on the classification of food extracts with coloring properties" of 29.11.2013.

Ingredients:

Water, propylene glycol, carthamus extract, maltodextrine, acidifier citric acid, preservative potassium sorbate.

Recommended dosage:

depending on the desired color tone and the respective product properties:
0,3 - 5 : 1000

Application:

Jelly, glaze, gelatine	3 : 1000
Starch bound fillings	1-1,5:1000
Ice cream	2-3:1000

Special feature:

color shades are dependend on pH value:

pH 3 - 5	green yellow
pH 5 - 7	lemon yellow
pH 7 - 9	orange red

Coloring shade in test solution:

clear lemon yellow

Physical parameters:

	values	method
pH (20 °C; potentiometric)	4,5 +/-0.5	potentiometer

Nutritional information (calculated) in g per 100g:

Calorific value/energy:	248kJ / 59 kcal
Fat:	0
saturated fatty acids:	0
Carbohydrates:	14
therefrom sugar:	0
Total dietary fiber:	0
Protein:	0.7
Salt:	0.002



Microbiological parameters: aerobic, mesophilic total plate count < 1000 CFU/g
yeasts < 100 CFU /g
mould < 100 CFU /g

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

Contains none of the declarable allergens

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	yes	

Storage stability: 18 months under cool and dry conditions in original closed packaging (8 - 22 °C)

Packaging:

1005602-01: 0,5kg plastic bottles, 12 bottles in a cardboard box
12 cardboard boxes per layer; 4 layers per pallet = 72 cardboard boxes.

10056-10-01 10kg plastic canister
20 canister per layer; 2 layers per pallet = 40 canister.

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