



PRODUCT SPECIFICATION

Plant Extract Pear Green

Product name:	
Article number:	10057
Name of the food:	Coloring food with safflower concentrate and spirulina concentrate
Customs tariff number:	32030010
Country of origin:	Germany
Field of application:	For coloring food. Freeze-thaw stable.
Product description:	
Appearance:	dark green, viscous emulsion
Recommended dosage:	3 g : 1000 g final product depending on the respective product properties Application note for use in jelly and gelatine products: Prepare a pre-solution, do not bring into direct contact with acids.
Ingredients:	Sugar, water, coloring foods safflower concentrate and spirulina concentrate, acidity regulator sodium citrate, maltodextrin.
Ethanol content (calculated):	< 0.01 mas%

Labeling recommendation for prepacked foods:

Coloring foods safflower concentrate and spirulina concentrate

Physico-chemical parameters:

Parameter	Value	Specification
color content	%	1.40 +/- 0.14

Microbiological parameters:

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



Nutritional information per 100 g (calculated):

Energy:	1098 kJ / 259 kcal
Fat:	< 0.5 g
of which saturates:	< 0.1 g
Carbohydrate:	59 g
of which sugars:	54 g
Fiber:	0.9 g
Protein:	4.2 g
Salt:	0.77 g

Allergens according to Annex II of 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 ₂)		X
Lupin and products thereof		X
Molluscs and products thereof		X

May contain traces of: eggs*, milk*, hazelnuts*, walnuts*, pistachio nuts*.
*and products thereof

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 ionizing radiation:

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

Information about specific diets:

	Suitable	Certificate available
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: 18 months from date of manufacture

Storage conditions: refrigerated (+2 to +8 °C) in original sealed container;
use up opened containers quickly or freeze in portions (< -18 °C)

Packaging:

10057-02-01 0.5 kg plastic bottle; 12 bottles per cardboard box;
18 cardboard boxes per layer; 4 layers per palette; 72 cardboard boxes per palette

This document was created electronically and is valid without signature. With the creation of this specification, all previous versions lose their validity. The specification is valid from the date of printing until revoked, it is not subject to an automatic amendment service.

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.

Improper transport and/or improper storage may result in quality changes that are beyond our control.

In the case of the specified regulations, reference is made to the applicable law in the currently valid version.