



PRODUCT SPECIFICATION

Article name:

Carrot Juice Concentrate

Article number:

10059

Name of the food:

Coloring food carrot juice concentrate

Product category:

Coloring food carrot juice concentrate
* Conform to the requirements of the "Guidance notes on the classification of food extracts with colouring properties" of 29.11.2013 and the German guiding principles for vegetable juice and vegetable nectar.

Appearance:

orange viscous liquid

Odor / taste:

species-typical of carrot

Ingredients:

Carrot juice concentrate

Color shade:

orange

Recommended dosage:

depending on the desired color shade and the respective product properties:

Application: Gelatine products 1-3 kg : 1000 kg
 Cream 3-10 kg : 1000 kg

Color shade at dosage 2-3:1000 in water/jelly: orange.
Color shade at dosage 3:1000 in milk/cream: light orange
Color shade at dosage 10-12:1000 in milk/cream: orange
Color shade at dosage 6:1000 in fondant: orange

Application note:

For use in jelly and gelatine products, a pre-dissolution in a suitable medium is recommended.

Microbiological parameters:

Total aerobic mesophilic plate count < 1000 cfu/g
Yeasts < 100 cfu/g
Molds < 100 cfu/g

Nutritional information per 100 g (calculated):

Energy: 1163 / 277 kcal
Fat: 1.1 g
of which saturates: 0.2 g
Carbohydrate: 62.5 g
of which sugars: 51.6 g
Fiber: 1.0 g
Protein: 4.5 g
Salt: 0.02 g

Physical parameters:

pH-value (20 °C; potentiometric) 5.2 +/- 1.2
Density (20 °C; oscillating U-tube) 1.312 g/cm³ +/- 0.01
Brix (20 °C; refractometric) 68 ° Brix +/-5



Allergens according to Regulation (EU) 1169/2011:
None.

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	

Country of origin: Germany

Storage: in the refrigerator (+2 to +8 °C) in original sealed containers

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

Packaging:

10059-02-01 0.5 kg plastic bottles; original sealed; 12 bottles/carton
18 cartons per layer, 4 layers per pallet = 72 cartons

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