

für das Bäcker- & Konditorenhandwerk und die handwerkliche Speiseeiszubereitung

# PRODUCT SPECIFICATION

Article name: Paprika Extract

Article number: 10060

Name of the food: Coloring food paprika extract

\* With the adoption of the "Guidance notes on the classification of food extracts with coloring properties" on 29.11.2013, the requirements for coloring foods in the European Union are

defined. This product complies with these requirements for a coloring food.

**Appearance:** orange-red, viscous liquid, water-soluble

**Application note:** Stir product well before use, if necessary prepare a pre-solution to ensure

homogeneous distribution in the product.

Recommended dosage: Approx.. 0.3-1 : 1000

**Labelling recommendation:** Coloring food paprika extract

Ingredients: Water, carrier sorbitol E 420, coloring food\* paprika extract, sunflower oil,

stabilizer gum arabic, antioxidants alpha-tocopherol and ascorbic acid,

preservative potassium sorbate.

Microbiological parameters: Total aerobic mesophilic plate count < 1000 cfu/g

Coliforms negative/1g
Yeats < 100 cfu/g
Molds < 100 cfu/g

Nutritional information per 100 g (calculated):

Energy: 1300 / 311 kcal

Fat: 22.5 g
of which saturates: < 0.1 g
Carbohydrate: 27.5 g
of which sugars: < 0.1 g
Fiber: < 10 g
Protein: < 0.4 g
Salt: < 0.05 g

08.02.2021 AKH / V10 (Translated 26.10.2023)

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### AROMEN · ESSENZEN · INVERTZUCKER · LEBENSMITTELFARBEN



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## 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
no	no
no	no
yes	
yes	
	no yes

**Storage conditions:** in cold storage at 2-8°C in original sealed containers.

Minimum shelf life: 12 months with prescribed storage. Opened containers store in a cool

place and use up quickly. Freezing-stable - freezing for storage possible.

Packaging:

**10060-02-01** 0.5 kg plastic bottles with spray cap; 12 bottles in a carton;

18 cartons per layer; 4 layers per pallet = 72 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.

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.

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