



PRODUCT SPECIFICATION

Product name:	food colorant powder purple
Product no.:	10653-53-01
Name of the food:	food colorant cochineal (C.I. Natural Red 4) E 120
Appearance:	purple powder, soluble in water
Product description:	powder for food coloring, which consists of the natural extract obtained by water extraction from the insect <i>Dactylopius coccus cacti</i> . will be produced. The product complies with the purity criteria for food coloring matter (Regulation 2012/231 / EC)
Recommend labelling according to EG VO 1333/2008 and Ordinance on Registration of Additives	„with color agent E120 “ or: „with colorant cochineal“
application notes:	In order to achieve an even distribution of the powder in the product, it is recommended to prepare a pre-solution (not with acids!) And add it to the product mixture. The statutory maximum quantity limits are to be observed independently.
Recommended dosage:	Depending on the desired color tone and the respective product properties. The specified application and the quantity limitations listed in the Registration of Additives (EG) 1333/2008, (EG) 1129/2001) §7, annex I need to be observed.
Ingredients:	colorant cochineal E120, glucose syrup.
Total colorant content:	50% cochineal acid to FCC II
Aluminum content:	0.55% If the dye limit of the application is met, the maximum quantity limit for aluminum will be also met.

Microbiological parameters:	actual value	standard value
aerobic bacteria count in CFU/g		<10 ³
yeasts in CFU /g		<10 ²
moulds in CFU /g		<10 ²

Nutritional information (Regulation EC 1169/2011)

Average values –calculated- in g per 100g:

Calorific value/energy:	431 kJ / 102kcal
Fat:	0
therefrom saturated fatty acids:	0
Carbohydrates:	13
therefrom sugar:	13
Total dietary fiber:	0
Protein:	<18
Salt:	0



Allergen labelling according to EC Reg. No. 1169/2011:
contains none of the declarable allergens

Informations 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	?	no
Halal	?	no
Vegetarian	no	
Vegan	no	

Storage stability: 24 months under cool, dark and dry conditions in original closed packaging

Packaging:

10653-51-01: 0.100 kg plastic bag in cardboard box

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