



PRODUCT SPECIFICATION

Product name:

Food Color Red - oil-soluble

Article number:

10681

Name of the food:

Color Carmine E 120

Customs tariff number:

32030010

Country of origin:

Germany

Field of application:

For the coloring of food in consideration of the applicable legal basis. Mixing of our oil-soluble colors with each other is possible. If necessary, prepare a pre-solution to ensure homogeneous distribution.

Product description:

Appearance:

dark wine-red viscous liquid, oil-soluble

Recommended dosage:

Observe application-dependent maximum quantity limits.

Ingredients:

Vegetable oil (sunflower), carmine (E 120), maltodextrin.

Ethanol content (calculated):

0 % mas

**Maximum quantities limited ingredients*
according to Reg. (EC) No. 1333/2008:**

Colorant E 120 max. 11,2 %.

** The specific maximum levels for the final foodstuffs are to be taken from the regulations indicated. It is the responsibility of the final producer to check the concentration in the food.*

Aluminum content:

max. 0,37 %

Labeling recommendation for prepacked foods:

Color Carmine / Color E 120

Labeling recommendation for non-prepacked foods:

With colors.

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:	3304 kJ / 786 kcal
Fat:	80 g
of which saturates:	8,8 g
Carbohydrate:	12 g
of which sugars:	0 g
Fiber:	4,2 g
Protein:	0 g
Salt:	0,32 g

Allergens according to 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
Eggs and products thereof		X
Lupin and products thereof		X
Molluscs and products thereof		X



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	nein
halal	yes	nein
vegetarian	no	
vegan	no	

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: 12 months

Storage conditions: Cold storage (2 °C to 8 °C) in original sealed packaging, dark, dry

Packaging:

10681-52-01 0.120 kg plastic bottle with spray cap; 12 bottles per carton;
28 cartons per layer; 5 layers per pallet = 140 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.