## Reviewed date : 13/10/2021

nactic	~			GUIDE 1 SINGEAUX					
nactis flavours		Sevarome Tel. 04.		1.59.04.78	Updated :	29/10/2019			
Tlavour	rs –	ARÔMES-FLAVOURS		ome@nactis.com	VISA Sevar	ome treac	=		
		PRODUCI	DATA SHEE			$\mathcal{L}$			
Product identification	n								
Consistency liqui	id	water soluble		mix with the water	y part				
Colour red Odour neut	tral								
REFERENCE		COL0004154		Testing procedure					
Costumer reference	:	CSL011436							
Legal statute or: real application   Denomination RED N°40 COLOURING PREPARATION LIQUID WATER SOLUBLE E.129									
Denomination RED	) N°40 CO	LOURING PREPARATION LIQU	ID WATER SOLUB	LE E.129					
	Γ								
Customs Code 32041100				Applications: suggested dose (g/kg) maxi ice-cream and desserts 7,97					
				maxi fine pastries 10,63					
Ingredients Flavours EC Regulation 1334/2008   Additives : 1333/2008 - 380/2012 - 231/2012 -1129-2011 & 232-2012 (maximun use level)				maxi other confec (cat.05.2)	tionery		15,95		
- Flavouring agents	e equivalence)	- Solvents - carriers	s :						
E.129 : red allura A	o 1,88%)	water ethanol							
				ethanor					
				- Additives (*) :					
- Restricted substar	nces:			- Additives ( ) .					
no									
This product is not ionised and/or not composed of ionised ingredients - Other declarations									
<b></b>									
GMO (Directives 2003/1 Allergens (regulation 1				- Safety declaration	1:	yes			
•	,								
(*) Notion of carry-over (Directive 7/12/84 & Circular 23/08/85)									
Additives are not declared (except (1)) in the finished product if: the additive contained in the finished product derived only from the original product had no used and if it influence on the finished product. It lies to the manufacturer of the food product to produce the proof. Declaration of solvents or carriers (restricted proportion of the quantity									
		f the flavour) is not required on the final lab							
Physico-chemical ar	nalyses	N.S. : No Significant		Microbiology	<u> </u>				
pH 20°C			+/- 0,30	total Germs	<1000/g	Staphylococus	0/1g		
Density 20°C Refraction index 20	۰ <b>۲</b>		+/- 0,010 +/- 0,005	Yeasts Moulds	< 20 / g < 20 / g	ASR	0/25g		
Polarimetry index 20			+/- 0,005	Coliforms	< 20 / g	Salmonella	0/259		
% vol.ethanol 20°C		15	% Vol. alcohol	Faecal coliforms	0/1g				
% dry matter				Nutrition	]				
Heavy metals Flavou	urings are man	ufactured according to EC Regulation 1881/200	6 concerning	Proteins	N.S.	Fibers	N.S.		
the put Other	irity of the flavo	ours, and according to EC Regulation 1334/2008	3	Carbohydrates Fat	N.S. N.S.	Sugar Satured fat	N.S. N.S.		
°BRIX				Moisture content	N.S.	Sodium	N.S.		
Flash point (°C)		44		Other	N.S.				
				Energy Kcal/100 g	N.S.				
Preserving									
Storage Shelf life	· · · ·	Store away from light, humidity an <b>18</b> months (in original packaging		inal packaging Storage temperature	9	20°C			
3 months after opening				Storage temperature	9	20°C			
Transport Road, sea, air Transport temperature Ambient   Net weights : 100 ml, 100 g, 250 ml, 250 g, 500 ml, 500 g, 1 l, 1 kg, 1,250 kg 4 kg, 5 l, 5 kg, 6 kg, 10 l, 10 kg, 20 l, 20 kg, 22 kg, 25 l, 25 kg, 1 t Ambient									
Pallet									
Labelling Statement EC Regulation 1334-2008 - 1169/2011 & 95/45 Colouring : allura red E.129									
E.129: May have an adverse effect on activity and attention in children									
Responsibility clause									
		ur knowledge at the date of supply. All oblig	gatory or optional data ac	cording to current laws ha	s been given.				
Therefore, the supplier is not responsible for infringement due to the misuse of the above mentions product									
Please indicate if you w	ish to recei	ve updates in case of minor modificatio	ns.						