



ZA LA GUIDE 1
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PRODUCT DATA SHEET
Product identification
Consistency powder **water soluble (25 g / l)** **mix with the watery part**
Colour orange**Odour** neutral**REFERENCE****Customer reference:****COL0005106****CSP037680****Testing procedure****N.A.****Legal statute**

or: real application

Denomination ORANGE TANGERINE COLOURING PREPARATION POWDER WATER SOLUBLE E.102, E129**Customs Code** 32041100**Applications:**

suggested dose (g/kg)

maxi ice-cream and desserts**0,246****maxi fine pastries****0,328****maxi other confectionery****0,493****(cat.05.2)****Ingredients**

Flavours EC Regulation 1334/2008

Additives : 1333/2008 - 380/2012 - 231/2012 - 1129-2011 & 232-2012 (maximun use level)

- Flavouring agents : (possible equivalence)

E.102 : tartrazine (33,4 to 35,7%)**E.129 : allura red (23,1 to 25,1%)**

- Solvents - carriers :

dextrose (ex wheat)

- Restricted substances:

no

- Additives (*) :

This product is not ionised and/or not composed of ionised ingredients

- Other declarations

with GLUTEN**GMO** (Directives 2003/1829/1830/EC)**no****Allergens** (regulation 1169/2011) :**no**

- Safety declaration:

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 strictly necessary to the composition of the flavour) is not required on the final labelling of the food product which contains this flavour.

Physico-chemical analyses**N.S. : No Significant****Microbiology**

pH 20°C +/- 0,30
Density 20°C +/- 0,010
Refraction index 20 °C +/- 0,005
Polarimetry index 20°C
% vol.ethanol 20°C
% dry matter

total Germs	<1000/g	Staphylococcus	0/1g
Yeasts	< 20 / g	ASR	
Moulds	< 20 / g	Salmonella	0/25g
Coliforms	< 20 / g		
Faecal coliforms	0 / 1 g		

Heavy metals Flavourings are manufactured according to EC Regulation 1881/2006 concerning the purity of the flavours, and according to EC Regulation 1334/2008

Other concentration : 56,5 - 60,8 %

°BRIX

Flash point (°C)

Nutrition

Proteins	0,035%	Fibers	0%
Carbohydrates	32 - 33%	Sugar	38 - 39%
Fat	0,035%	Saturated fat	0%
Moisture content	3 - 4%	Sodium	maxi. 2,6%
Other	N.S.		
Energy Kcal/100 g	130		

Preserving**Storage** Store away from light, humidity and oxygen in the original packaging**Shelf life** 36 months (in original packaging unopened)**Storage temperature****20°C**

12 months after opening

Storage temperature**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

Pallet**Labelling Statement** EC Regulation 1334-2008 - 1169/2011 & 95/45**Colourings : tartrazine E.102, allura red E.129****E.102, E.129 : May have an adverse effect on activity and attention in children****Responsibility clause**

All information given is to the best of our knowledge at the date of supply. All obligatory or optional data according to current laws has been given.

Therefore, the supplier is not responsible for infringement due to the misuse of the above mentions product

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