nactic			Guide 1 Singeaux				
nacus	Sevarome	Tel. 04.71		Updated :	30/11/2017		
nactis flavours			me@nactis.com	VISA Sevar	ome myse	<u> </u>	
	PRODUCT I	DATA SHEE	Г		<u>Cita</u>		
Product identification							
Consistency powder	water & oil dispersible		mix with the fatty	part or a thic	ckenned watery	part	
Colour black Odour neutral							
REFERENCE	COL0004145		Testing procedure				
Costumer reference:	CSP011434		N.A.				
Legal statute			or: real application				
Denomination BLACK COA	AL COLOURING POWDER WATER	SOLUBLE E.153					
			Applications: suggested dose (g/kg)				
Customs Code 32030010	ustoms Code 32030010		desserts q.s.				
				colour obtained depends on the carrier used			
<u> </u>	<u> </u>			depends on temperature and			
	31/2012 -1129-2011 & 232-2012 (maximun use	e level)	pH Solvente corrier				
- Flavouring agents : (possib E.153 : carbon black (100%			- Solvents - carrier	IS :			
2.155 . Calbon black (100 /	b)						
			- Additives (*) :				
- Restricted substances:							
no							
This product is not ionised and/	or not composed of ionised ingredients						
- Other declarations							
GMO (Directives 2003/1829/1830/	EC) no		- Safety declaratio	n:	yes		
Allergens (regulation 1169/2011)	no no						
(*) Notion of corruguer							
(*) Notion of carry-over	(Directive 7/12/84 & Circular 23/08/85)						
	I)) in the finished product if: the additive contained		-				
	es to the manufacturer of the food product to pr of the flavour) is not required on the final labelli				oportion of the quantity	y	
	-	ng of the lood product		.			
Physico-chemical analyses	N.S. : No Significant		Microbiology				
pH 20°C	+	/- 0,30	total Germs	<1000/g	Staphylococus	0/1g	
Density 20°C	+	/- 0,010	Yeasts	< 20 / g	ASR		
Refraction index 20 °C	+	/- 0,005	Moulds	< 20 / g	Salmonella	0/25g	
Polarimetry index 20°C			Coliforms	< 20 / g			
% vol.ethanol 20°C % dry matter			Faecal coliforms	0 / 1 g			
76 dry matter			Nutrition	7			
Heavy metals Flavourings are ma	anufactured according to EC Regulation 1881/2006 c	oncerning	Proteins	< 1%	Fibers	0%	
, , , , , , , , , , , , , , , , , , , ,	vours, and according to EC Regulation 1334/2008	g	Carbohydrates	< 1%	Sugar	0%	
Other			Fat	< 1%	Satured fat	0%	
°BRIX			Moisture content	< 6%	Sodium	0%	
Flash point (°C)			Other	N.S.			
			Enorm: Kaal/400	00			
Preserving	1		Energy Kcal/100 g	20			
Preserving Storage	Store away from light, humidity and	oxygen in the orig		20			
Preserving Storage Shelf life	Store away from light, humidity and a 24 months (in original packaging un		nal packaging				
Storage				e			
Storage Shelf life Transport	24 months (in original packaging un 3 months after opening Road, sea, air	nopened)	nal packaging Storage temperatur Storage temperatur Transport temperat	e e ure	Ambient		
Storage Shelf life Transport Net weights : 100 ml, 100 g, 250 m	24 months (in original packaging un3 months after opening	nopened)	nal packaging Storage temperatur Storage temperatur Transport temperat	e e ure	Ambient		
Storage Shelf life Transport Net weights : 100 ml, 100 g, 250 m Pallet	24months (in original packaging un months after opening3months after openingRoad, sea, airnl, 250 g, 500 ml, 500 g, 1 l, 1 kg, 1,250 kg 4 kg	nopened) J, 5 l, 5 kg, 6 kg, 10 l, 1	nal packaging Storage temperatur Storage temperatur Transport temperat	e e ure	Ambient		
Storage Shelf life Transport Net weights : 100 ml, 100 g, 250 m Pallet Labelling Statement EC Reg	24 months (in original packaging un months after opening Road, sea, air nl, 250 g, 500 ml, 500 g, 1 l, 1 kg, 1,250 kg 4 kg ulation 1334-2008 - 1169/2011 & 95/4	nopened) J, 5 l, 5 kg, 6 kg, 10 l, 1	nal packaging Storage temperatur Storage temperatur Transport temperat	e e ure	Ambient		
Storage Shelf life Transport Net weights : 100 ml, 100 g, 250 m Pallet	24 months (in original packaging un months after opening Road, sea, air nl, 250 g, 500 ml, 500 g, 1 l, 1 kg, 1,250 kg 4 kg ulation 1334-2008 - 1169/2011 & 95/4	nopened) J, 5 l, 5 kg, 6 kg, 10 l, 1	nal packaging Storage temperatur Storage temperatur Transport temperat	e e ure	Ambient		
Storage Shelf life Transport Net weights : 100 ml, 100 g, 250 m Pallet Labelling Statement EC Reg	24 months (in original packaging un months after opening Road, sea, air nl, 250 g, 500 ml, 500 g, 1 l, 1 kg, 1,250 kg 4 kg ulation 1334-2008 - 1169/2011 & 95/4	nopened) J, 5 l, 5 kg, 6 kg, 10 l, 1	nal packaging Storage temperatur Storage temperatur Transport temperat	e e ure	Ambient		
Storage Shelf life Transport Net weights : 100 ml, 100 g, 250 m Pallet Labelling Statement EC Reg	24 months (in original packaging un months after opening Road, sea, air nl, 250 g, 500 ml, 500 g, 1 l, 1 kg, 1,250 kg 4 kg ulation 1334-2008 - 1169/2011 & 95/4	nopened) J, 5 l, 5 kg, 6 kg, 10 l, 1	nal packaging Storage temperatur Storage temperatur Transport temperat	e e ure	Ambient		
Storage Shelf life Transport Net weights : 100 ml, 100 g, 250 m Pallet Labelling Statement EC Reg Colouring : carbon black E	24 months (in original packaging un months after opening Road, sea, air nl, 250 g, 500 ml, 500 g, 1 l, 1 kg, 1,250 kg 4 kg ulation 1334-2008 - 1169/2011 & 95/4	nopened) J, 5 l, 5 kg, 6 kg, 10 l, 1	nal packaging Storage temperatur Storage temperatur Transport temperat	e e ure	Ambient		
Storage Shelf life Transport Net weights : 100 ml, 100 g, 250 m Pallet Labelling Statement EC Reg Colouring : carbon black E Responsibility clause	24 months (in original packaging un 3 months after opening Road, sea, air nl, 250 g, 500 ml, 500 g, 1 l, 1 kg, 1,250 kg 4 kg ulation 1334-2008 - 1169/2011 & 95/4 5.153	nopened) I, 5 I, 5 kg, 6 kg, 10 I, 1 45	nal packaging Storage temperatur Storage temperatur Transport temperat 0 kg, 20 l, 20 kg, 22 kg, 2	e e ure 25 l, 25 kg, 1 t	Ambient		
Storage Shelf life Transport Net weights : 100 ml, 100 g, 250 m Pallet Labelling Statement EC Reg Colouring : carbon black E Responsibility clause All information given is to the best of	24 months (in original packaging un months after opening Road, sea, air nl, 250 g, 500 ml, 500 g, 1 l, 1 kg, 1,250 kg 4 kg ulation 1334-2008 - 1169/2011 & 95/4	nopened) I, 5 I, 5 kg, 6 kg, 10 I, 1 45 ory or optional data acc	nal packaging Storage temperatur Storage temperatur Transport temperat 0 kg, 20 l, 20 kg, 22 kg, 2	e e ure 25 l, 25 kg, 1 t	Ambient		