S-CTR 03 02 J (19/08/2020) Reviewed date: 15/10/2021





ZA LA GUIDE 1 43200 YSSINGFAUX Tel. 04.71.59.04.78

Mail info.sevarome@nactis.com

Updated: 05/11/2019

VISA Sevarome



Product identification

powder Consistency green pistachio Colour

Odour neutral

REFERENCE COL0008119 Costumer reference: CSP011766

Testing procedure

mix with the watery part

N.A.

Legal statute or: real application

water soluble (25 g / l)

Denomination GREEN PISTACHIO COLOURING PREPARATION POWDER WATER SOLUBLE E.102,E.133

Applications: suggested dose (g/kg) maxi ice-cream and desserts Customs Code 32041100 0,228 0,304 maxi fine pastries Ingredients Flavours EC Regulation 1334/2008 maxi other confectionery 0,455 Additives: 1333/2008 - 380/2012 - 231/2012 -1129-2011 & 232-2012 (maximun use level) (cat.05.2) - Solvents - carriers :

Flavouring agents : (possible equivalence)

European status: E.102 tartrazine (39,1 to 41,8%)

USA FDA status : FD&C YELLOW N°5

European status: E.133 shiny blue FCF (22,4 to 24%)

USA FDA status: FD&C BLUE N° 1

- Restricted substances:

nο

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

- Other declarations

with GLUTEN (3ppm)

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

- Additives (*):

dextrose (ex wheat)

Safety declaration: ves

(*) 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.

N.S.: No Significant Physico-chemical analyses Microbiology pH 20°C $\pm / - 0.30$ <1000/g total Germs Staphylococus 0/1g Density 20°C +/- 0,010 Yeasts < 20 / g **ASR** Refraction index 20 °C +/- 0,005 Moulds < 20 / g Salmonella 0/25gPolarimetry index 20°C Coliforms < 20 / a% vol.ethanol 20°C Faecal coliforms 0/1q

% dry matter

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

Other concentration: 61,5 to 65,8 %

BRIX Flash point (°C)

Heavy metals

0,03% Satured fat Moisture content 2 - 3% Sodium Other N.S.

0,03%

27 - 28%

Fibers

Sugar

20°C

0%

27 - 28%

0%

maxi 2,8%

110 Energy Kcal/100 g

Nutrition **Proteins**

Fat

Carbohydrates

Preserving Store away from light, humidity and oxygen in the original packaging Storage

Shelf life 36 months (in original packaging unopened) Storage temperature

12 20°C months after opening Storage temperature Road, sea, air Transport temperature Ambient

Transport 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, shiny blue E.133

E.102: 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