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





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Updated: 04/11/2019

VISA Sevarome



Product identification

Consistency powder

red

water soluble (25 g / l)

mix with the watery part

Colour

Odour neutral

REFERENCE Costumer reference: COL0005112 CSP037686

Testing procedure N.A.

Legal statute or: real application Denomination RED RASPBERRY COLOURING PREPARATION POWDER WATER SOLUBLE E.122

Applications: suggested dose (g/kg) maxi ice-cream and desserts Customs Code 32041100 0,077 0,077 maxi fine pastries Ingredients Flavours EC Regulation 1334/2008 maxi other confectionery 0,077 Additives: 1333/2008 - 380/2012 - 231/2012 -1129-2011 & 232-2012 (maximun use level) (cat.05.2)

Flavouring agents : (possible equivalence)

E.122: azorubin (59,9 to 64,2%)

- Solvents - carriers :

dextrose (ex wheat)

- Restricted substances:

no

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

- Other declarations

GMO (Directives 2003/1829/1830/EC) no

Allergens (regulation 1169/2011):

- Additives (\*):

Safety declaration:

ves

(\*) Notion of carry-over

(Directive 7/12/84 & Circular 23/08/85)

no

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 +/- 0,30 <1000/g total Germs Staphylococus Density 20°C +/- 0,010 Yeasts < 20 / g **ASR** Refraction index 20 °C +/- 0,005 Moulds < 20 / g Salmonella

Polarimetry index 20°C % vol.ethanol 20°C % dry matter

Flavourings are manufactured according to EC Regulation 1881/2006 concerning

the purity of the flavours, and according to EC Regulation 1334/2008 concentration : 59,9 - 64,2 %

BRIX Flash point (°C)

Heavy metals

Other

Nutrition **Proteins** Carbohydrates

Moisture content

Coliforms

Fat

Other

Faecal coliforms

0,03% 26 - 27% 0,03%

< 20 / g

0/1q

Sugar 2 - 3% 10,5%

Fibers

20°C

20°C

Ambient

26 - 27% Satured fat 0% Sodium maxi. 2,8%

0/1g

0/25g

0%

110 Energy Kcal/100 g

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

Shelf life 36 months (in original packaging unopened)

Storage temperature 12 months after opening Storage temperature Road, sea, air Transport temperature

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

Transport

Labelling Statement EC Regulation 1334-2008 - 1169/2011 & 95/45

Colouring : azorubine E.122

E.122: 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