
		ZA LA GUIDE 1 43200 YSSINGEAUX Tel. 04.71.59.04.78 Mail info.sevarome@nactis.com		Updated : 05/11/2019 VISA Sevarome 	
PRODUCT DATA SHEET							
Product identification							
Consistency		powder		water soluble (25 g / l)		mix with the watery part	
Colour		red					
Odour		neutral					
REFERENCE		COL0008111		Testing procedure		N.A.	
Costumer reference:		CSP037696					
Legal statute							
Denomination		RED STRAWBERRY RED N°40 COLOURING PREPARATION POWDER WATER SOLUBLE E.129					
Customs Code		32041100		Applications:		suggested dose (g/kg)	
Ingredients		Flavours EC Regulation 1334/2008		maxi ice-cream and desserts		0,224	
Additives : 1333/2008 - 380/2012 - 231/2012 - 1129-2011 & 232-2012 (maximun use level)				maxi fine pastries		0,299	
- Flavouring agents : (possible equivalence)				maxi other confectionery		0,449	
European status : E.129 red allura AC (61,7 to 66,8%)				(cat.05.2)			
USA FDA status : FD&C RED N°40				- Solvents - carriers :			
- Restricted substances:		no		dextrose (ex wheat)			
This product is not ionised and/or not composed of ionised ingredients				- Additives (*) :			
- Other declarations				- Safety declaration:		yes	
with GLUTEN							
GMO (Directives 2003/1829/1830/EC)		no					
Allergens (regulation 1169/2011) :		no					
(*) 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				Microbiology			
N.S. : No Significant							
pH 20°C		+/- 0,30		total Germs		<1000/g Staphylococcus 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				Faecal coliforms		0 / 1 g	
% dry matter				Nutrition			
Heavy metals		Flavourings are manufactured according to EC Regulation 1881/2006 concerning the purity of the flavours, and according to EC Regulation 1334/2008		Proteins		0% Fibers 0%	
Other		concentration : 61,7 to 66,8 %		Carbohydrates		29% Sugar 29%	
°BRIX				Fat		0% Saturated fat N.S.	
Flash point (°C)				Moisture content		N.S. Sodium maxi. 2,84 %	
				Other		N.S.	
				Energy Kcal/100 g		120	
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							
Colouring : allura red E.129							
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							