



ZA LA GUIDE 1  
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VISA Sevarome

## PRODUCT DATA SHEET

### Product identification

Consistency **powder** **oil dispersible** **mix with the fatty part**

Colour **blue**Odour **neutral**

REFERENCE

<b>COL0007504</b>
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Costumer reference:

<b>CSP011753</b>
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Testing procedure

**N.A.**

### Legal statute

or: real application

Denomination **BLUE COLOURING PREPARATION POWDER FAT SOLUBLE E.132**Customs Code **32050000**

Applications: suggested dose (g/kg)

**maximum use level in decoration,coating 0,93****maximum use level in other confectionery (cat.05.2 0,125****forbidden in ice-cream, fine need to be mix in f**  
**pastry**

Ingredients Flavours EC Regulation 1334/2008

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

- Flavouring agents : (possible equivalence)

**E.132 : indigotine (12 to 17%)****USA FDA status : FD&C BLUE N°2**

### mix before use

- Restricted substances:

**aluminium content : 28 - 32%**

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

- Other declarations

### GLUTEN free

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

- Solvents - carriers :

**Hydrated aluminium oxide**

- Additives (\*) :

- Safety declaration: **yes**

### (\*) Notion of carry-over

(Directive 7/12/84 &amp; 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

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	

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 : 12 to 17 %**

°BRIX

Flash point (°C)

### Microbiology

total Germs	<b>&lt;1000/g</b>	Staphylococcus	<b>0/1g</b>
Yeasts	<b>&lt; 20 / g</b>	ASR	
Moulds	<b>&lt; 20 / g</b>	Salmonella	<b>0/25g</b>
Coliforms	<b>&lt; 20 / g</b>		
Faecal coliforms	<b>0 / 1 g</b>		

### Nutrition

Proteins	<b>0%</b>	Fibers	<b>0%</b>
Carbohydrates	<b>0%</b>	Sugar	<b>0%</b>
Fat	<b>0%</b>	Saturated fat	<b>0%</b>
Moisture content	<b>&lt; 1%</b>	Sodium	<b>maxi. 4%</b>
Other	<b>N.S.</b>		
Energy Kcal/100 g	<b>N.S.</b>		

### Preserving

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

Shelf life **36** months (in original packaging unopened)**12** months after opening

Storage temperature

**20°C**

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 &amp; 95/45

**Colouring : indigotine E.132**

### 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

Please indicate if you wish to receive updates in case of minor modifications.