
		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		oil dispersible		mix with the fatty part	
Colour yellow orange					
Odour neutral					
REFERENCE COL0007503				Testing procedure	
Costumer reference: CSP011752				N.A.	
Legal statute				or: real application	
Denomination ORANGE COLOURING PREPARATION POWDER FAT SOLUBLE E.110					
Customs Code 32050000		Applications: suggested dose (g/kg) maximum use level in decoration,coating 0,125 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 & 232-2012 (maximun use level)					
- Flavouring agents : (possible equivalence)		- Solvents - carriers :			
E.110 : sunset yellow FCF (22 to 27%)		Hydrated aluminium oxide			
mix before use		- Additives (*) :			
- Restricted substances:					
aluminium content : 24 - 28%					
This product is not ionised and/or not composed of ionised ingredients		- Safety declaration: yes			
- Other declarations					
GLUTEN free					
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		N.S. : No Significant		Microbiology	
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					
Heavy metals Flavourings are manufactured according to EC Regulation 1881/2006 concerning the purity of the flavours, and according to EC Regulation 1334/2008		Nutrition			
Other concentration : 22 to 27 %		Proteins 0%		Fibers 0%	
°BRIX		Carbohydrates 0%		Sugar 0%	
Flash point (°C)		Fat 0%		Saturated fat 0%	
		Moisture content < 1%		Sodium maxi. 4%	
		Other N.S.			
		Energy Kcal/100 g N.S.			
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 : sunset yellow E.110					
E.110 : 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					
Please indicate if you wish to receive updates in case of minor modifications.					