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

powder Consistency Colour

orange Odour neutral

REFERENCE Costumer reference: water soluble (25 g / l)

COL0005105

CSP037679

mix with the watery part

Testing procedure

N.A.

Legal statute

or: real application

Denomination GOLD ORANGE COLOURING PREPARATION POWDER WATER SOLUBLE E.102, E.129

Applications: suggested dose (g/kg) maxi ice-cream and desserts Customs Code 32041100 0,248 0,331 maxi fine pastries Ingredients Flavours EC Regulation 1334/2008 maxi other confectionery 0,497 Additives: 1333/2008 - 380/2012 - 231/2012 -1129-2011 & 232-2012 (maximun use level) (cat.05.2)

Flavouring agents : (possible equivalence)

E.102: tartrazine (35 to 37,4%) E.129: allura red (21,1 to 22,9%)

- Solvents - carriers : dextrose (ex wheat)

- Additives (*):

- Restricted substances:

no

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

- Other declarations

with GI UTFN

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

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.

+/- 0,005

N.S.: No Significant Physico-chemical analyses Microbiology pH 20°C +/- 0,30 <1000/g total Germs Density 20°C +/- 0,010 Yeasts < 20 / g

Refraction index 20 °C Polarimetry index 20°C % vol.ethanol 20°C

% dry matter

Heavy metals

Transport

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

Other concentration : 56,1 - 60,3 % BRIX

Flash point (°C)

Nutrition **Proteins** Carbohydrates

Energy Kcal/100 g

Moulds

Fat

Other

Coliforms

Faecal coliforms

0,035% 32 - 33% 0,035% Moisture content 3 - 4% N.S.

< 20 / g

< 20 / g

0/1q

130

Fibers Sugar Satured fat Sodium

Staphylococus

Salmonella

ASR

32 - 33% 0% maxi. 2,6%

0%

0/1g

0/25g

Preserving

Store away from light, humidity and oxygen in the original packaging Storage Shelf life 36 Storage temperature

months (in original packaging unopened) 12 months after opening Road, sea, air

Storage temperature Transport temperature

20°C 20°C 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

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

Colourings: tartrazine E.102, allura red E.129

E.102, 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