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





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N.A.

mix with the watery part

Testing procedure

Updated: 04/11/2019

VISA Sevarome



Product identification

powder Consistency Colour

orange neutral

REFERENCE Costumer reference:

Odour

water soluble (25 g / l)

COL0005104 CSP037678

Legal statute or: real application

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

Applications: suggested dose (g/kg) maxi ice-cream and desserts Customs Code 32041100 0,221 0,295 maxi fine pastries Ingredients Flavours EC Regulation 1334/2008 maxi other confectionery 0,443

Additives: 1333/2008 - 380/2012 - 231/2012 -1129-2011 & 232-2012 (maximun use level) (cat.05.2) - Solvents - carriers :

Flavouring agents : (possible equivalence)

E.102: tartrazine (54,6 to 58,3%) E.129: allura red (8,7 to 9,4%)

- Additives (*):

dextrose (ex wheat)

Safety declaration:

- 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

(*) 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.

N.S.: No Significant Physico-chemical analyses Microbiology

pH 20°C +/- 0,30 <1000/g total Germs Staphylococus 0/1g Density 20°C +/- 0,010 Yeasts < 20 / g **ASR** Refraction index 20 °C +/- 0,005 Moulds < 20 / g Salmonella 0/25gPolarimetry index 20°C Coliforms < 20 / g % vol.ethanol 20°C Faecal coliforms 0/1q % 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: 63,3 - 67,7 %

BRIX Flash point (°C) **Proteins** 0,03% Fibers 0% Carbohydrates 25 - 26% Sugar 25 - 26% 0,03% Satured fat Fat 0% Moisture content 2 - 3% Sodium maxi. 2,9%

100

ves

Other N.S.

Energy Kcal/100 g

Nutrition

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

Shelf life 36 months (in original packaging unopened) Storage temperature

20°C 12 20°C months after opening Storage temperature Ambient

Transport 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

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