



RED BEET EXTRAC	T				Code:	CF016783A			
Tariff	Code	3203 00 10 - Nat	ural Food Colours (Veg Orig	in)					
Description	Extract Ascorb		t (Beta Vulgaris), filtered a	and concentrat	ted then	preserved with			
Appearance	Appearance Dark red viscous liquid								
Suitable for: Vegetarian	Vegan	Kosher Halal		GM Free Nor	n-irradiat	ed			
Uses									
	Food c	olour compliant	to the Directive 2012/231	/EC					
Usage rate	As requ	uired							
Product identification	Red Be	et Extract (E162	2) or Beetroot Juice						
Ingredients	Red be	et extract, Ascor	rbic acid						
Major Allergens									
Celery and its derivatives			Absent						
Crustaceans and their c	Crustaceans and their derivatives			Absent					
Egg and its derivatives	Egg and its derivatives			Absent					
Fish and their derivative	Fish and their derivatives			Absent					
Gluten	Gluten			Absent					
Lupins and their derivatives			Absent						
Milk and its derivatives			Absent						
Molluscs and their derivatives			Absent						
Mustard and its derivatives			Absent						
Nuts, their oils and other derivatives			Absent						
Peanuts, their oils and other derivatives			Absent						
Sesame seeds, their oils and other derivatives			Absent						
Soya and its derivatives			Absent						

Absent

Chemical

Sulphur dioxide

pН

< 4.0

(and sulphites at levels above 10mg/kg or 10mg/l, expressed as SO2)

Verification using pH meter

Nutrition

Energy kJ	kCal	Carboh	yd.	Sugars	Fibre	S	odium	Salt	
1033	242	50.	1 g/100g	48.7 g/100g	2.8 g/	100g 3	37.1 mg/100g	g	/100g
Fat	Saturated	l Unsatu	at	Polyunsat.	Monouns	sat. Tr	ans	Protein	
0.0 g/100g	0.0g/ [,]	100g 0.	0 g/100g	0.0 g/100g	0.0 g/	100g	0.0 g/100g	0.0 g	/100g
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Nutritional results are based upon calculation only, not specific product testing, unless otherwise notified.

Physical

Absorption (Dist Water)) 4.8 - 5.5							
DEcmc	<1.5							
Sieve Mesh 1mm	100% Passes	100% Passes						
Colour Method: E ¦ @ 5	535nm Value: Betan	Value: Betanin 0.43 to 0.48%						
Organoleptic	Passes							
organolepile	1 45565							
Microbiological								
TVC	1000 cfu/g	max						
Yeasts	100 cfu/g	max						
Moulds	100 cfu/g	max						
Enterobacteriacae	0 cfu/g	max						
E coli	0 cfu/g	max						
Salmonella	Not Detected in 25g	max						
B cereus	100 cfu/g	max						
S aureus	0 cfu/g	max						
Listeria	Not Detected in 25g	max						
Aerobic Plate Count	1000 cfu/g	max						
Storage	Clean dry conditions in original unopened packaging. Chill store (2-6 °C) for 9 months shelf Life. Ambient (7-20 °C) for 3 months . Avoid direct sunlight							
Shelf life	9 Months	on opening:	1 Months					
Packaging	UN Approved HDPE Dr	JN Approved HDPE Drums or Asceptic Bag in Box						
Handling	Handling This product is safe for the intended use. Avoid ingestion or direct contact by applying suitable protective measures and personal hygiene. For full safety information and necess precautions, please refer to the Material Safety Data Sheet							

Legal Notice

The information given in this publication is based on our current knowledge and experience, and may be used at your discretion and risk. It does not relieve you from carrying out your own precautions and tests. We do not assume any liability in connection with your product or its use. You must comply with all applicable laws and regulations, and observe all third party rights.

Specifications issued with prefix 'DEV' are in development, are subject to change and should not be relied upon for production or commercial purposes until verified by Plant-Ex Ingredients Ltd

CUSTOMER APPROVAL

Approved on behalf of (Customer Name)...... by position...... Please sign date and return a scanned copy this spec to quality@plant-ex.com within 14 days after which time approval will be assumed

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