



# **TURMERIC OLEORESIN OS 30**

Code: FI014976A

GM Free

| Description                                     | Solvent extracted Turmeric Oleoresin                            |
|---|---|
| Appearance<br>Taste<br>Suitable for: Vegetarian | Thick dark yellow paste<br>Characteristic<br>Vegan Kosher Halal |
| Uses  |   |
| Usage rate                                      | As required   |
| Product identification                          | Turmeric Oleoresin  |
| Ingredients                                     | Turmeric Oleoresin  |

### **Major Allergens**

| Celery and its derivatives  | Absent |  |  |
|---|--------|--|--|
| Crustaceans and their derivatives                                   | Absent |  |  |
| Egg and its derivatives   | Absent |  |  |
| Fish and their derivatives  | Absent |  |  |
| 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 |  |  |
| Sulphur dioxide   | Absent |  |  |
| (and sulphites at levels above 10mg/kg or 10mg/l, expressed as SO2) |        |  |  |

### Chemical

| 15 ppb | max                               |
|--------|-----------------------------------|
| 15 ppb | max                               |
| 1 ppm  | max                               |
|        | 15 ppb<br>1 ppm<br>1 ppm<br>1 ppm |

| Version no 1    | Date | 07/07/2016 | Review Date | 07/07/2019 | Approve    | d by     | G Drewett |
|-----------------|------|------------|-------------|------------|------------|----------|-----------|
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## Nutrition

| Energy kJ   | kCal       | Carbohyd.   | Sugars     | Fibre      | Sodium       | Salt    |
|-------------|------------|-------------|------------|------------|--------------|---------|
|             | 660        | 60.0 g/100g | g/100g     | g/100g     | 35.0 mg/100g | g/100g  |
| Fat         | Saturated  | Unsaturat   | Polyunsat. | Monounsat. | Trans        | Protein |
| 40.0 g/100g | 12.0g/100g | g/100g      | g/100g     | g/100g     | g/100g       | g/100g  |
|             |            |             |            |            |              |         |

Nutritional results are based upon calculation only, not specific product testing, unless otherwise notified.

#### Physical

| Absorption (Acetone)       | > 480                                   |  |  |  |
|----------------------------|---|--|--|--|
| Sieve Mesh 1mm             | 100% Pass                               |  |  |  |
| Colour Method: E ¦ @ 425nm | Value: Approx. 27 - 30% Pigment content |  |  |  |

#### **Microbiological**

| TVC                                    | 1000 cfu/g                               | max         |          |
|--|--|-------------|----------|
| Yeasts                                 | 100 cfu/g                                | max         |          |
| Moulds                                 | 100 cfu/g                                | max         |          |
| Enterobacteriacae                      | 10 cfu/g                                 | max         |          |
| E coli                                 | 0 cfu/g                                  | max         |          |
| Salmonella                             | Not Detected in 25g                      | max         |          |
|  |  |             |          |
| Storage                                | Dry, warm, away from sources of UV light |             | iht      |
| Shelf life                             | 12 Months                                | on opening: | 2 Months |
| Packaging                              | HDPE Drum                                |             |          |
| Handling Non hazardous food ingredient |  |             |          |

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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...... 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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