

NATURAL BETA CAROTENE 050
Code: NC014584A
Tariff Code 3203 00 10 - Natural Food Colours (Veg Origin)

Description Extract of Natural Beta Carotene emulsified and spray dried, standardised for colour strength in potato derived Maltodextrin

Appearance Orange powder

Suitable for: Vegetarian Vegan Kosher Halal

GM Free

Uses

Food colour compliant to regulation 2012/231

Usage rate As required according to local legislation

Product identification Natural Colour; E160a (iii) Beta Carotene

Ingredients Beta Carotene, Gum Acacia, Maltodextrin (Potato), Mixed Tocopherols, Rosemary Extract, Silicon Dioxide

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 (and sulphites at levels above 10mg/kg or 10mg/l, expressed as SO ₂)	Absent

Chemical

pH	4-5		Verification using pH meter
Moisture	5 %	max	
Lead	2 ppm	max	
Arsenic	3 ppm	max	
Mercury	1 ppm	max	
Cadmium	1 ppm	max	

Nutrition

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
1565	373	82.5 g/100g	13.9 g/100g	17.2 g/100g	0.2 mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsant.	Trans	Protein
8.6 g/100g	0.7g/100g	6.3 g/100g	1.0 g/100g	0.7 g/100g	0.0 g/100g	0.5 g/100g

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

Physical

Absorption (Acetone)	11 - 14
DEcmc	<2
Sieve Mesh 0.4mm	100% Passes
Colour Method: Beta Carotene	Value: Approx 0.5% Nanometre: 448
Organoleptic	Passes

Microbiological

TVC	1000 cfu/g	max
Yeasts	100 cfu/g	max
Moulds	100 cfu/g	max
Enterobacteriaceae	0 cfu/g	max
E coli	0 cfu/g	max
Salmonella	Not Detected in 25g	max
Listeria	Not Detected in 25g	max
Aerobic Plate Count	1000 cfu/g	max

Storage store in a cool dry place, away from sunlight and strong odours

Shelf life 12 Months on opening: 1 Months

Packaging LDPE bags (Food Grade)

Handling Non hazardous food colouring powder

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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