

PURPLE CARROT EXTRACT
Code: NC0164

Description Water soluble magenta coloured liquid comprising anthocyanins extracted from the skins of purple carrots with potassium sorbate added as a preservative.

Appearance Dark purple viscous liquid

Suitable for: Vegetarian Vegan Kosher Halal

GM Free Non-irradiated

Uses Food Colour compliant to the Directive 2012/231

Usage rate As required according to local legislation

Product identification E163 Anthocyanins or Purple Carrot Juice

Ingredients Anthocyanins, E202 Potassium Sorbate, E330 Citric Acid

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 SO ₂)	

Chemical

pH	3.0 - 3.25	Verification using pH meter
Lead	2 ppm	max
Arsenic	3 ppm	max
Mercury	1 ppm	max
Cadmium	1 ppm	max

Nutrition

Energy kJ	kCal	Carbohyd.	Sugars	Fibre	Sodium	Salt
1237	291	65.4 g/100g	14.6 g/100g	g/100g	509.5 mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsat.	Trans	Protein
0.0 g/100g	0.0g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g	7.0 g/100g

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

Physical

Absorption (Water pH3) 3.8 - 4.2

DEcmc <1.5

Sieve Mesh 1mm 100% Passes

Colour Method: Anthocyanin content Value: 1.2 - 1.4% Nanometre: 522

Organoleptic Passes

Notes Storage at cold store temperatures (<7-20degC) maintains the colour value after six months. Bacteriological safety and keeping quality are not affected

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

Chill store (2-6 °C) for 9 months shelf Life. At ambient (7-20C) shelf life is at risk of reduction.

Shelf life

9 Months on opening: 1 Months

Packaging

UN Approved HDPE Drums

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 necessary 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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