

**CURCUMIN EXTRACT**
**Code: NC2061**
**Tariff Code** 3203 00 10 - Natural Food Colours (Veg Origin)

**Description** A yellow powder created by emulsion of Turmeric extracted from the rhizomes of Turmeric (Curcum longa) and spray drying

**Appearance** Yellow powder

Suitable for: Vegetarian Vegan Kosher Halal

GM Free Non-irradiated

**Uses**

Food Colour compliant with Commission Regulation (EU) 231/2012

**Usage rate** As required

**Product identification** Turmeric Extract or E100 Curcumin

**Ingredients** Curcumin E100, Gum Acacia, Maltodextrin, Polysorbate 80

**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 <sub>2</sub> )	

**Chemical**

pH	5-6		Verification using pH meter
Moisture	5 %	max	
Lead	2 ppm	max	
Arsenic	3 ppm	max	
Mercury	1 ppm	max	
Cadmium	1 ppm	max	
Sudan I	<10 ppb	max	
Sudan II	<10 ppb	max	
Sudan III	<10 ppb	max	
Sudan IV	<10 ppb	max	

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Rhodamine B	<10 ppb	max
Para Red	<10 ppb	max
Butter Yellow	<10 ppb	max
Sudan Red G	<10 ppb	max
Sudan Red VII B	<10 ppb	max
Sudan Red B	<10 ppb	max
Sudan Orange II	<10 ppb	max
Bixin	<10 ppb	max
Nitroaniline	<50 ppb	max
Orange OT	<50 ppb	max
Sudan Black B	<50 ppb	max
Norbixin	<500 ppb	max

### Nutrition

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
1437	341	83.9 g/100g	13.9 g/100g	16.8 g/100g	0.2 mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsat.	Trans	Protein
2.4 g/100g	1.2g/100g	0.0 g/100g	0.3 g/100g	0.9 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)	16 - 25
Sieve Mesh 0.4mm	100% Passes
Colour Method: E <sub>1</sub> @ 420nm	Value: 1 - 1.5% Curcumin
Organoleptic	Passes
Notes	Hygroscopic and should always be kept sealed.

### Microbiological

TVC	1000 cfu/g	max
Yeasts	100 cfu/g	max
Moulds	100 cfu/g	max
Coliforms	0 cfu/g	max
Enterobacteriaceae	0 cfu/g	max
E coli	0 cfu/g	max
Salmonella	Not Detected in 25g	max
S aureus	0 cfu/g	max
Listeria	Not Detected in 25g	max

### Storage

Clean dry conditions in original unopened packaging. Ambient temps (7-20°C) Avoid direct sunlight.

### Shelf life

12 Months on opening: 1 Months

### Packaging

Food grade plastic bag in cardboard box

### Handling

This product is safe for the intended use. Avoid ingestion, inhalation of dust 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

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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.....  
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

Plant-Ex Ingredients Ltd, Unit 5 The Polygon, Fourth Way, Avonmouth BS11 8DP  
Company Registration Number : 6444123 VAT Registration Number : GB 926 3343 27  
Tel 00 44 (0) 1179 828464 Email quality@plant-ex.com