

## PRODUCT SPECIFICATION - EU

### Colourfood Professional “Shade Berry-Red” – MN Powder

**Product No.:** 1000227, 1012007, 1075007

Colourfood Professional “Shade Berry-Red – MN powder” is a food with colouring properties (so called Colouring Food) and is manufactured from vegetables.

Due to the manufacturing process this product still delivers, to a considerable extent, the valuable properties and constituents of the raw material giving this product its characteristic taste and colour.

#### Manufacturing

Manufactured from beetroot and carrot.

Processed with water, maltodextrin, citric acid\* and ascorbic acid.

<b>Physical and Chemical Properties</b>		
Moisture	< 10,0	%
pH of 10% solution	< 5,0	pH
Particle size D50	< 20,0	µm
Particle size D97	< 50,0	µm
Total acidity as citric acid, pH 8.1	< 50	g/kg

<b>Microbiological Data</b>		
Total plate count aerobic	< 1000	cfu/g
Moulds	< 100	cfu/g
Yeasts	< 100	cfu/g
Escherichia coli	not detectable	cfu/g
Salmonella	not detectable	cfu/375g

<b>General Appearance</b>	
Solubility	water soluble and oil dispersible
Appearance	powder, micronized
Odour	no off-flavour
Taste	typical, sour
Colour shade	rosa

<b>Nutritional Data (average per 100 g)</b>		
Energy	1.590	kJ/100g
Energy	375	kcal/100g
Fat	0,5	g/100g
of which saturates	0,10	g/100g
Carbohydrate	85,0	g/100g
of which sugars	25,0	g/100g
Fibre	0,5	g/100g
Protein	5,0	g/100g
Salt (sodium x 2.5)	0,45	g/100g
Ash	3,50	g/100g

This product is not standardised on the above given nutritional values. Due to the nature of this product the nutritional composition can vary and therefore this data represents only typical average values. The product does deliver vitamins and minerals, but the level of those substances is neither significantly high nor standardised to a specific amount.

### **Transport Conditions**

This product is suitable for ambient transport. Any exposure to extreme conditions (for example high temperatures, direct sunlight etc.) should be avoided.

### **Shelf Life and Storage Conditions**

24 months when stored cooled and dry at <25°C (77°F).

Shelf life is given as best use by date and applies to unopened and tightly sealed original containers.



## **Safety Data Sheet**

The product is not classified as dangerous in the terms of the Regulation (EC) 1272/2008 (CLP). A Safety Data Sheet is available on request.

## **GMO Status**

This product does not contain, consist of, and has not been produced from raw materials originating from genetically modified organisms. This product is not subject to labelling according to the European Regulation (EC) No 1829/2003 and 1830/2003 (consolidated versions).

## **Irradiation**

This product and its components have not been irradiated.

## **Novel Food**

This product is not a novel food according to European Regulation (EU) 2015/2283 (consolidated version).

## **Nanotechnology**

This product and its components are produced without the use of nanotechnology (according to European Regulation (EU) 2015/2283; consolidated version).

## **Vegetarians / Vegans**

This product is suitable for vegetarians and vegans. The product does not contain any animal products / derivatives.

## **Dietetic Foods**

The use of the above mentioned product for dietetic foods, such as foods for infants and young children etc., needs to be verified case by case.

## **Kosher Status**

This product is kosher parve approved. A certificate is available upon request.

## **Halal Status**

This product complies with the general guidelines for use of the term "halal" as laid down in Codex Alimentarius.



### **Pesticides / Mycotoxins / Heavy Metals**

The product complies with the requirements of Regulation (EC) No 1881/2006 and Regulation (EC) No 396/2005 (consolidated versions).

### **Quality Assurance**

The food safety management system of the producer is certified by a GFSI (Global Food Safety Initiative) recognized scheme. HACCP is an integral part of our management system.

### **Allergens**

No presence of allergenic substances listed in Annex II of Regulation (EC) No 1169/2011.

### **Gluten**

This product is gluten-free (< 20 ppm gluten) according to Regulation (EU) No 828/2014.

### **Customs Tariff Number**

Please note that the customs tariff number in other countries might vary and that BETTEC B.V. does not accept any responsibility/liability in this respect. The product is categorised to the following customs tariff number (EU): 32030010

### **Country of Origin**

The Netherlands

### **Labelling and Regulatory Information**


We herewith confirm that the above mentioned product is a Colouring Food complying with the criteria of the EU "Guidance notes on the classification of food extracts with colouring properties" (Version 1 of 29th November 2013).

BETTEC B.V. recommends to label this product on the ingredient list of the final product within the EU as follows:

Colouring Food (concentrate of beetroot, carrot) or  
Concentrate (beetroot, carrot).

The components which are used in the processing of this product (listed as "processed with" within this product specification) are normally considered to have no technological function within the final product and therefore are not required to be included in the ingredient list. However, this is a case by case decision depending on the composition and dosage in the final product.

\*In the production of Colourfood Professional products, citric acid (listed under "processed with" in this product specification) is used for technological reasons. The citric acid serves as



an acidity regulator. The citric acid used (E330) is of natural origin and is produced in a fermentation process based on a carbohydrate source derived from sugar beet, sugar cane and corn.

If citric acid no longer has any technological effect when using the Colourfood Professional products in your finished product, citric acid is not required to be declared in the list of ingredients of the finished product in accordance with Regulation (EU) No. 1169/011, Art. 20.

### **Product Handling**

This product can be dosed in the final application on a quantum satis basis. To ensure homogeneity the product should be stirred or shaken prior to use. All handling should be according to good manufacturing practice to avoid the risk of any adverse effect to the product. Any product discharged should not be returned to the original container and part used containers should be re-sealed and stored according to the recommended conditions.

### **Application note**

Please use the samples and information provided to check that the colour result and the product properties in your application product meet your requirements over the period of the best-before date specified by you. We accept no liability for deviations in the product properties of the application.

### **Distributor:**

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