

BURGER RED LIQUID
Code: CF013424A
Tariff Code 3203 00 10 - Natural Food Colours (Veg Origin)

Description A liquid blend of Radish, Red Beet and Tomato to produce a red colour for use in foodstuffs

Appearance Dark red liquid

Suitable for: Vegetarian Vegan Kosher Halal

GM Free Non-irradiated Palm Free

Uses
Usage rate As required

Product identification Radish Extract, Red Beet Extract, Tomato Extract

Ingredients Radish, Red Beet, Tomato, Vegetable Glycerine, Water, Ascorbic Acid, 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 < 3.5 Verification using pH meter

Nutrition

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
978	233	51.5 g/100g	10.0 g/100g	0.7 g/100g	68.6 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	1.7 g/100g

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

Physical

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DEcmc	< 1.5 vs STD @ 0.1%
Sieve Mesh 1mm	100% Passes
Viscosity	2.0 dPas

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
S aureus	0 cfu/g	max
Listeria	Not Detected in 25g	max
Aerobic Plate Count	1000 cfu/g	max

Storage store chilled at 4°C -8°C away from strong odour

Shelf life 9 Months on opening: 1 Months

Packaging UN Approved HDPE Container

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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

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