

**BURGER RED POWDER**
**Code: CF013447A**
**Description** Vegetable juice extracts spray dried onto GM free Maltodextrin substrate

**Appearance** Dark Red powder

**Taste** Earthy vegetable taste

Suitable for: Vegetarian Vegan Kosher Halal

GM Free Non-irradiated

**Uses** Food ingredient

**Usage rate** As required according to local legislation

**Product identification** Red Beet juice, Radish juice, Tomato juice

**Ingredients** Red Beet juice, Radish juice, Tomato juice, Maltodextrin

**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	<4.0 (5% solution)	Verification using pH meter
Moisture	5 %	typical
Available Water	0.5 g/100g	max
Lead	1 ppm	max
Arsenic	1 ppm	max
Mercury	1 ppm	max
Cadmium	1 ppm	max

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**Nutrition**

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
1479	349	82.8 g/100g	18.5 g/100g	0.7 g/100g	80.5 mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsant.	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	1.6 g/100g

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

**Physical**

DEcmc < 2.0 at 0.1% in solution  
Sieve Mesh 0.4mm 100% Pass

Organoleptic Passes

**Microbiological**

TVC	1000 cfu/g	max
Yeasts	100 cfu/g	max
Moulds	100 cfu/g	max
Enterobacteriaceae	10 cfu/g	max
E coli	0 cfu/g	max
Salmonella	Not Detected in 25g	max
Listeria	Not Detected in 25g	max

**Storage** Dry ambient, away from sources of light, heat and humidity

**Shelf life** 12 Months on opening: 1 Months

**Packaging** LDPE food grade bag in box

**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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