

**CARMINE EXTRACT**
**Code: NC1204**

**Description** Aqueous solution of Carmine dispersed in alkaline solution and standardised using vegetable glycerine.

**Appearance** Dark red/magenta liquid

Suitable for: Kosher Halal

GM Free Non-irradiated

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

**Usage rate** 0.1% - 0.5%

**Product identification** E120 Carmine Extract

**Ingredients** Carmine Extract, Glycerine, Potassium Hydroxide

**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	>11.0		Verification using pH meter
Moisture	40 %	max	
Lead	1.5 ppm	max	
Arsenic	1 ppm	max	
Mercury	0.5 ppm	max	
Cadmium	0.1 ppm	max	
Aluminium	991 ppm	max	

Notes 4-aminocarminic acid : compliant to 2018/1472 amends to 231/2012

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purity requirements

### Nutrition

<b>Energy kJ</b>	<b>kCal</b>	<b>Carbohyd.</b>	<b>Sugars</b>	<b>Fibre</b>	<b>Sodium</b>	<b>Salt</b>
647	154	34.5 g/100g	1.9 g/100g	0.1 g/100g	0.1 mg/100g	g/100g
<b>Fat</b>	<b>Saturated</b>	<b>Unsaturat</b>	<b>Polyunsat.</b>	<b>Monounsat.</b>	<b>Trans</b>	<b>Protein</b>
0.1 g/100g	0.0g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g	g/100g	1.5 g/100g

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

### Physical

Absorption (Dist Water)	9 - 12
DEcmc	< 1.5 v Std @ 0.1%
Sieve Mesh 1mm	100% Passes
Bulk density	1.05 - 1.20 g/l
Colour Method: @512nm	Value: 3.0% - 4.0% (Expressed as Carmenic Acid)
Organoleptic	Passes

### 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
Aerobic Plate Count	1,000 cfu/g	max

**Storage** Clean dry conditions at ambient temperature

**Shelf life** 9 Months on opening: 1 Months

**Packaging** UN Approved HDPE Drum

**Handling** May cause irritation to skin or eyes. Gloves and eye protection should be worn

### Legal Notice

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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

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