

RED BEET EXTRACT
Code: NC1627

Description A dark red viscous liquid extract comprising the concentrated juice of Red Beet, pH standardised using Ascorbic Acid

Appearance Dark red viscous liquid

Taste Typical of Red Beet

Suitable for: Vegetarian Vegan Kosher Halal GM Free

Uses Food Colour compliant to Commission Regulation (EU) no 231/2012

Usage rate As required

Product identification Red Beet juice

Ingredients Red Beet Juice, Ascorbic Acid, Citric Acid, Monopropylene Glycol

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

Salt	0.6 g/100g	max
Ash	2 g/100g	
Lead	2 ppm	max
Arsenic	3 ppm	max
Mercury	1 ppm	max
Cadmium	1 ppm	max

Notes

Solids Content 55-60%

Nutrition

Energy kJ	kCal	Carbohyd.	Sugars	Fibre	Sodium	Salt
1154	272	57.6 g/100g	39.5 g/100g	2.3 g/100g	273.2 mg/100g	0.6 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	0.0 g/100g

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

Physical

Absorption (Dist Water) 3.8 - 4.2

Sieve Mesh 1mm 100% Passes

Bulk density 1.3g/ml g/l

Colour Method: Colour Value E1% @ 535nm Value: Approx 0.36% Betanin

Organoleptic Passes

Notes

Solids Content 55-60%. Satisfactory dispersibility in water.

Storage at chill store temperatures maintains colour value beyond six months.

Microbiological

TVC	1000 cfu/g	max
Yeasts	100 cfu/g	max
Moulds	100 cfu/g	max
Yeasts and moulds	0 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
B cereus	0 cfu/g	max
S aureus	0 cfu/g	max
Cl perfringens	0 cfu/g	max
Listeria	Not Detected in 25g	max
Aerobic Plate Count	1,000 cfu/g	max

Storage

Store in original unopened packaging, in clean, dry conditions in cold store for greater shelf life or in an ambient store avoiding extremes of temperature and bright sunlight

Shelf life

9 Months on opening: 1 Months

Packaging

Food grade plastic jerry cans

Handling

This product is safe for the intended use.

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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