

SAFFLOWER EXTRACT
Code: CF0030

Description A yellow viscous liquid produced from the aqueous extract of safflower petals (*Carthamus tinctorius*) exhibiting a typical Safflower flavour, standardised using Monopropylene Glycol

Appearance Yellow viscous liquid

Taste Characteristic Safflower taste

Suitable for: Vegetarian Vegan Kosher Halal GM Free

Uses Food ingredient

Usage rate As required

Product identification Safflower Extract

Ingredients Vegetable Glycerine E422, Water, Monopropylene Glycol E1520, Citric Acid E330

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	0.1 g/100g	max	
pH	3.0 - 3.5		Verification using pH meter

Sudan I	50 ppb	max	
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Illegal Dyes	Max 50 ppb		
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Notes Every batch of incoming material is tested for illegal dyes.

Nutrition

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
754	179	41.1 g/100g	0.0 g/100g	0.2 g/100g	30.7 mg/100g	0.1 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	0.2 g/100g

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

Physical

Absorption (Dist Water)	5.5 - 7.0
Sieve Mesh 1mm	100% Passes
Colour Method: Colour Value	Value: 5.5 - 7.0 Nanometre: 405
Organoleptic	Passes

Microbiological

TVC	1000 cfu/g	max
Yeasts	100 cfu/g	max
Moulds	100 cfu/g	max
Coliforms	0 cfu/g	max
E coli	0 cfu/g	max
Salmonella	Not Detected in 25g	max
Listeria	Not Detected in 25g	max
Aerobic Plate Count	1000 cfu/g	max

Storage Chilled (2-6C) preferred or at ambient avoiding direct sunlight

Shelf life 9 Months on opening: 1 Months

Packaging Food grade polythene jerry cans

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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