

RED BEET POWDER HS
Code: CF016253A

Description A bright pink powder extract comprising the concentrated juice of red Beet, pH standardised and spray dried onto GM Free Maltodextrin

Appearance Red to pink powder

Suitable for: Vegetarian Vegan Kosher Halal

GM Free Non-irradiated

Uses

Usage rate As required

Product identification Red Beet Powder

Ingredients Red Beet Concentrate, Maltodextrin (Potato derived), Ascorbic Acid (E300)

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	2 - 3	Verification using pH meter
Moisture	5 %	max

Nutrition

Energy kJ	kCal	Carbohyd.	Sugars	Fibre	Sodium	Salt
1364	324	75.1 g/100g	22.2 g/100g	1.3 g/100g	153.7 mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsatt.	Trans	Protein
0.2 g/100g	0.0g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g	g/100g	0.1 g/100g

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

Physical

Absorption (Dist Water) 3.2 - 4.2
DEcmc < 1.5 vs STD @ 0.1%
Sieve Mesh 0.4mm 100% Passes
Colour Method: Betanin Value: 0.3 - 0.38% Nanometre: 535

Organoleptic Due to the manufacturing process this product still delivers, to a considerable extent, the valuable properties and constituents of the raw material giving this product its characteristic taste and natural colour.

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 Clean dry conditions in original unopened packaging. Ambient temps (7 - 20°C) Avoid direct sunlight, heat sources and humidity.

Shelf life 12 Months on opening: 3 Months

Packaging Food grade heat sealed plastic sack

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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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