

BLACK CARROT EXTRACT
Code: CF0169

Description Dark red viscous liquid extract comprising anthocyanin colour from the concentrated juice of Black Carrot pH adjusted with Citric Acid. < 1000ppm of Sorbic Acid is added as a preservative

Appearance Dark red, viscous liquid

Suitable for: Vegetarian Vegan Kosher Halal

GM Free Non-irradiated

Uses

Usage rate As required

Product identification Black Carrot Extract

Ingredients Black carrot juice, Citric Acid E330, Potassium Sorbate E202, Vegetable Glycerine

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 (and sulphites at levels above 10mg/kg or 10mg/l, expressed as SO ₂)	Absent

Chemical

pH	2.5 - 3.0	Verification using pH meter
Lead	2 ppm	max
Arsenic	3 ppm	max
Mercury	1 ppm	max
Cadmium	1 ppm	max

Notes Sorbic Acid Content < 1000ppm

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Nutrition

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
1287	302	67.5 g/100g	12.8 g/100g	0.0 g/100g	448.3 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	6.2 g/100g

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

Physical

Absorption (Water pH3)	8.5 - 9.5
DEcmc	< 2.0 v std @ 0.1% in pH3
Sieve Mesh 1mm	100% Passes
Bulk density	1.27 - 1.29 g/l
Colour Method: Anthocyanin	Value: Approx. 3 % Nanometre: 522

Organoleptic	Passes
Brix	65 - 69

Notes Colour Value is preserved by storing the product in chilled conditions (2-8 Deg C). For this reason, shelf life at chilled temperatures is 9 months and shelf life at ambient temperatures (8-20 Deg C) is 3 months. Microbiological keeping quality is not effected by storage at ambient temperatures.

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
B cereus	100 cfu/g	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. Chill store (2 - 8°C) for 9 months shelf Life. Ambient (7-20 °C) for 3 months . Avoid direct sunlight, heat sources and humidity

Shelf life

9 Months on opening: 1 Months

Packaging

UN approved HDPE Container

Handling

This product is safe for its 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 respective Material; Safety data Sheet

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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

Plant-Ex Ingredients Ltd, Unit 5 The Polygon, Fourth Way, Avonmouth BS11 8DP
Company Registration Number : 6444123 VAT Registration Number : GB 926 3343 27
Tel 00 44 (0) 1179 828464 Email quality@plant-ex.com

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