

NATURAL BETA CAROTENE EMULSION 2V
Code: NC013944A
Tariff Code 3203 00 10 - Natural Food Colours (Veg Origin)

Description Natural Beta Carotene (*Blakeslea trispora*) crystals dispersed in vegetable oil then emulsified to create a bright orange water soluble emulsion

Appearance Dark orange/red liquid

Suitable for: Vegetarian Vegan Kosher Halal

GM Free Non-irradiated

Uses Food colour compliant to regulation 2012/231

Usage rate 0.1 - 0.3%

Product identification E160a (iii) Natural Beta Carotene

Ingredients Natural beta carotene, Water, Vegetable glycerine, Sucrose esters, Rapeseed oil, DL-Alpha tocopherol, Ascorbyl palmitate

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

Lead	1 ppm	max
Arsenic	1 ppm	max
Mercury	1 ppm	max
Cadmium	1 ppm	max

Nutrition

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
1898	456	56.8 g/100g	g/100g	g/100g	0.2 mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsat.	Trans	Protein
23.4 g/100g	2.0g/100g	15.4 g/100g	3.9 g/100g	5.0 g/100g	0.1 g/100g	g/100g

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

Physical

Absorption (Acetone)	44 - 52
DEcmc	< 1.5 @ 0.1% v std
Sieve Mesh 1mm	100% Passes
Colour Method: Carotenoids	Value: 1.8% - 2.1% Nanometre: 448
Mean Particle size	<1.5
Organoleptic	Pass v Standard

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
Listeria	Not Detected in 25g	max
Aerobic Plate Count	1000 cfu/g	max

Storage Dry, ambient, away from sources of UV light, heat and humidity

Shelf life 9 Months on opening: 1 Months

Packaging HDPE drum (food grade)

Handling Non hazardous food colour emulsion

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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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