

CARMINE EXTRACT POWDER
Code: NC1208
Tariff Code 3203 00 90 - Natural Food Colours (Animal Origin)

Description A bright pink powder comprising Carmine Acid extracted from the wings of the female Cochineal Beetle which is then stabilised under alkaline conditions to form Carmine. The material is then spray dried onto Maltodextrin to create a bright pink water soluble powder

Appearance Bright pink powder

Suitable for: Kosher Halal

GM Free Non-irradiated

Uses Food Colour compliant with Commission Regulation (EU) 231/2012

Usage rate As required according to local legislation

Product identification Carmine E120

Ingredients Maltodextrin (EU Origin GM Free), Carmine E120, Potassium Hydroxide, Water

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	6.5 - 8.0	Verification using pH meter
Moisture	5 %	max
Lead	2 ppm	max
Arsenic	3 ppm	max
Mercury	1 ppm	max
Cadmium	1 ppm	max
Aluminium	550 ppm	max

Nutrition

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
1557	367	89.9 g/100g	20.3 g/100g	0.1 g/100g	0.1 mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsat.	Trans	Protein
0.1 g/100g	0.0g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g	1.8 g/100g

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

Physical

DEcmc < 1.5 v std @ 0.1% in water & 1% in Maltodextrin

Sieve Mesh 0.4mm 100% Pass

Colour Method: Pigment Content Value: Approx 4% - 5%

Organoleptic Passes

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	1,000 cfu/g	max

Storage

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

Shelf life

24 Months on opening: 12 Months

Packaging

Food Grade plastic bag in cardboard box

Handling

This product is safe for the intended use. Avoid ingestion, inhalation of dust 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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