

TURMERIC LIQUID
Code: NC2106

Description Yellow/Orange liquid extracted from the roots of Turmeric(*Curcum longa*), standardised for colour strength and rendered water dispersible through processing with Monopropylene Glycol.

Appearance Yellow/Orange liquid

Suitable for: Vegetarian Vegan Kosher Halal

GM Free Non-irradiated

Uses Food Ingredient or Natural Flavouring

Usage rate As required according to local legislation

Product identification Turmeric Extract or Natural Flavouring

Ingredients Turmeric extract, Monopropylene Glycol

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	<4	Verification using pH meter
Moisture	1 %	typical
Available Water	0.3 g/100g	max

Illegal Dyes <50ppb

Notes Each batch of Turmeric raw material is tested for illegal dyes by an external UKAS accredited laboratory

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Nutrition

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
1343	442	91.6 g/100g	0.0 g/100g	0.0 g/100g	7.4 mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsant.	Trans	Protein
8.4 g/100g	2.5g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g	g/100g	0.0 g/100g

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

Physical

Absorption (Acetone)	70 - 130
Sieve Mesh 1mm	100% Passes
Colour Method: Pigment	Value: 4.3% - 8% Nanometre: 420
Organoleptic	Passes

Microbiological

TVC	1000 cfu/g	max
Yeasts	100 cfu/g	max
Moulds	100 cfu/g	max
Coliforms	0 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 SHAKE BEFORE USE. Clean dry conditions in original unopened packaging. Chilled temps recommended (2-6°C) Otherwise ambient (7-20°C) Avoid direct sunlight

Temp and humidity Store in chilled conditions between 2 and 6C (preferred) or at ambient (7-20C)

Shelf life 18 Months on opening: 1 Months

Packaging Food grade plastic jerry 5L or 25L

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.

CoO UK - mixed, packed and tested at Plant-Ex Ingredients Ltd, Avonmouth UK

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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