

PRODUCT SPECIFICATION - EU

Colourfood Professional “Shade Spirulina-Blue” – MN Powder

Product No.: 1000123, 1012003, 1075003

Colourfood Professional “Shade Spirulina-Blue – MN Powder” is a food with colouring properties (so called Colouring Food) and is manufactured from Spirulina and fruits.

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 colour.

Manufacturing

Manufactured from spirulina and apple.

Processed with water, sucrose syrup, maltodextrin and citric acid*.

| Physical and Chemical Properties | | |
|---|--------|------|
| Moisture | < 10,0 | % |
| pH of 10% solution | < 7,0 | pH |
| Particle size D50 | < 20,0 | µm |
| Particle size D97 | < 50,0 | µm |
| Total acidity as citric acid, pH 8.1 | < 30 | g/kg |

| Microbiological Data | | |
|-----------------------------|----------------|----------|
| Total plate count aerobic | < 1000 | cfu/g |
| Moulds | < 100 | cfu/g |
| Yeasts | < 100 | cfu/g |
| Escherichia coli | not detectable | cfu/g |
| Salmonella | not detectable | cfu/375g |

| General Appearance | |
|---------------------------|-----------------------------------|
| Solubility | water soluble and oil dispersible |
| Appearance | powder, micronized |
| Odour | typical |
| Taste | typical, sour |
| Colour shade | blue |

| Nutritional Data (average per 100 g) | | |
|---|-------|-----------|
| Energy | 1.750 | kJ/100g |
| Energy | 410 | kcal/100g |
| Fat | 0,5 | g/100g |
| of which saturates | 0,13 | g/100g |
| Carbohydrate | 95,0 | g/100g |
| of which sugars | 40,0 | g/100g |
| Fibre | 0,5 | g/100g |
| Protein | 5,0 | g/100g |
| Salt (sodium x 2.5) | 0,30 | g/100g |
| Ash | 0,50 | g/100g |

This product is not standardised on the above given nutritional values. Due to the nature of this product the nutritional composition can vary and therefore this data represents only typical average values. The product does deliver vitamins and minerals, but the level of those substances is neither significantly high nor standardised to a specific amount.

Transport Conditions

This product is suitable for ambient transport. Any exposure to extreme conditions (for example high temperatures, direct sunlight etc.) should be avoided.

Shelf Life and Storage Conditions

24 months when stored cooled and dry at <25°C (77°F).

Shelf life is given as best use by date and applies to unopened and tightly sealed original containers.



Safety Data Sheet

The product is not classified as dangerous in the terms of the Regulation (EC) 1272/2008 (CLP). A Safety Data Sheet is available on request.

GMO Status

This product does not contain, consist of, and has not been produced from raw materials originating from genetically modified organisms. This product is not subject to labelling according to the European Regulation (EC) No 1829/2003 and 1830/2003 (consolidated versions).

Irradiation

This product and its components have not been irradiated.

Novel Food

This product is not a novel food according to European Regulation (EC) No 258/97 (consolidated version).

Nanotechnology

This product and its components are produced without the use of nanotechnology (according to European Regulation (EU) 2015/2283; consolidated version).

Vegetarians / Vegans

This product is suitable for vegetarians and vegans. The product does not contain any animal products / derivatives.

Dietetic Foods

The use of the above mentioned product for dietetic foods, such as foods for infants and young children etc., needs to be verified case by case.

Kosher Status

This product is kosher parve approved. A certificate is available upon request.

Halal Status

This product complies with the general guidelines for use of the term "halal" as laid down in Codex Alimentarius.



Pesticides / Mycotoxins / Heavy Metals

The product complies with the requirements of Regulation (EC) No 1881/2006 and Regulation (EC) No 396/2005 (consolidated versions).

Quality Assurance

The food safety management system of the producer is certified by a GFSI (Global Food Safety Initiative) recognized scheme. HACCP is an integral part of our management system.

Allergens

No presence of allergenic substances listed in Annex II of Regulation (EC) No 1169/2011.

Gluten

This product is gluten-free (< 20 ppm gluten) according to Regulation (EC) No 41/2009.

Customs Tariff Number

Please note that the customs tariff number in other countries might vary and that BETTEC B.V. does not accept any responsibility/liability in this respect. The product is categorised to the following customs tariff number (EU): 32030010

Country of Origin

The Netherlands

Labelling and Regulatory Information


We herewith confirm that the above mentioned product is a Colouring Food complying with the criteria of the EU "Guidance notes on the classification of food extracts with colouring properties" (Version 1 of 29th November 2013).

BETTEC B.V. recommends to label this product on the ingredient list of the final product within the EU as follows:

Colouring Food (concentrate of spirulina, apple) or
Concentrate (spirulina, apple).

The components which are used in the processing of this product (listed as "processed with" within this product specification) are normally considered to have no technological function within the final product and therefore are not required to be included in the ingredient list. However, this is a case by case decision depending on the composition and dosage in the final product.

*In the production of Colourfood Professional products, citric acid (listed under "processed with" in this product specification) is used for technological reasons. The citric acid serves as



an acidity regulator. The citric acid used (E330) is of natural origin and is produced in a fermentation process based on a carbohydrate source derived from sugar beet, sugar cane and corn.

If citric acid no longer has any technological effect when using the Colourfood Professional products in your finished product, citric acid is not required to be declared in the list of ingredients of the finished product in accordance with Regulation (EU) No. 1169/011, Art. 20.

Product Handling

This product can be dosed in the final application on a quantum satis basis. To ensure homogeneity the product should be stirred or shaken prior to use. All handling should be according to good manufacturing practice to avoid the risk of any adverse effect to the product. Any product discharged should not be returned to the original container and part used containers should be re-sealed and stored according to the recommended conditions.

Application note

Please use the samples and information provided to check that the colour result and the product properties in your application product meet your requirements over the period of the best-before date specified by you. We accept no liability for deviations in the product properties of the application.

Distributor:

BETTEC B.V.
Nieuwe Hertogenweg 20
6291 BP Vaals
The Netherlands

Commercial register number: 66672325 (Chamber of commerce: Roermond)
VAT-ID: NL856655296B01

Contact:

Phone: +49 8105 73609-12
Mail: info@colourfood.de

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