
	<h1 style="margin: 0;">Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	1 of 27

Black

SKU	COL-CARB-BLK	
CODE	1050	
SAMPLE REFERENCE	NC1531	
LABEL SUGGESTION when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Natural Food Colours/Carbon Black/Colour E153	
DESCRIPTION	A very fine black powder which is produced through the carbonisation of specially harvested vegetable matter as per compliant to EU legislation.	
COUNTRY OF MANUFACTURE	UK	
TYPICAL RAW MATERIAL COUNTRY OF ORIGIN	UK, Other locations may be possible	
PRODUCT COMPOSITION	Vegetable carbon black	
APPEARANCE	Black Free Flowing Powder	
MOISTURE CONTENT	<10%	
PRESERVATIVES	NA	
OTHER ADDITIVES	NA	
MICRO-ORGANISMS:		
TOTAL PLATE COUNT	< 1,000 PER GRAM	
YEASTS & MOULDS	< 100 PER GRAM	
ENTEROBACTERIACEAE	<10 PER GRAM	
SALMONELLA	NEGATIVE IN 25 GRAMS	
E.COLI	NEGATIVE /G	
NUTRITIONAL PER 100g	Energy	0KJ
	Energy	0Kcal
	Carbohydrate	0g
	Of which sugars	0.0g
	Fat	0.0g
	Of which saturates	0.0g
	Protein	0.0g
	Fibre	0.0g
	Salt	0.25mg

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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	<h1 style="margin: 0;">Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	2 of 27


RECOMMENDED SHELF LIFE & STORAGE	60 months from manufacture, keep away from excess heat and moisture.
APPLICATIONS	Food/Beverage
DOSAGES RECOMMENDED	As required

ALLERGEN AND INTOLERANCE INFORMATION

Section 1: Does the product contain any of the following, including any possible source of cross contamination or carry over?

ALLERGENS: (Directive EU 1169/2011 ANNEX II)	Y/N	If yes, give details
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: <ul style="list-style-type: none"> ● wheat based glucose syrups including dextrose ● wheat based maltodextrins ● glucose syrups based on barley; ● cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin; 	N	
Crustaceans and products thereof	N	
Eggs and products thereof	N	
Fish and products thereof, except: <ul style="list-style-type: none"> ● fish gelatine used as carrier for vitamin or carotenoid preparations; ● fish gelatine or Isinglass used as fining agent in beer and wine; 	N	
Peanuts and products thereof;	N	
Soybeans and products thereof, except <ul style="list-style-type: none"> ● fully refined soybean oil and fat ● natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; ● vegetable oils derived phytosterols and phytosterol esters from soybean sources ● plant stanol ester produced from vegetable oil sterols from soybean sources; 	N	


Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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	<h1 style="margin: 0;">Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	3 of 27

Milk and products thereof (including lactose), except: <ul style="list-style-type: none"> • whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; • lactitol; 	N	
Nuts, namely almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except: <ul style="list-style-type: none"> • Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin 	N	
Celery and products thereof	N	
Mustard and products thereof	N	
Sesame seeds and products thereof	N	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	N	
Lupin and products thereof	N	
Molluscs and products thereof	N	

Section 2: Does the product contain any of the following, including any possible source of cross contamination or carry over?

INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
Aspartame	N	
Additives (E' Numbers etc)	Y	See Ingredients
Beef and beef derivatives	N	
Benzoates	N	
BHA/BHT	N	
Chicken and chicken derivatives	N	
Cocoa	N	
Coriander	N	
Fruit and fruit derivatives	N	
Glutamate	N	
Legumes and Pulses	N	

	<h1 style="margin: 0;">Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	4 of 27

Monosodium Glutamate (MSG)	N	
Pork and pork derivatives	N	
Synthetic Colours including Azo and Coal tar dyes	N	
Vegetable and Vegetable derivatives	Y	See ingredients
Vegetable Oil: If yes state type and source, eg. Hydrogenated, partially hydrogenated: rapeseed, peanut, etc.	N	
Yeast and yeast derivatives	N	


Section 3: Is this product suitable for:

	Y/N	If not, give details
Vegetarians	Y	
Vegans	Y	
Orthodox Jewish Diet (Kosher)	Y	Not Certified
Muslim Diet (Halaal)	Y	Not Certified
Diabetics	Y	

Section 4: Genetic Modification

	Y/N	Details
Does the product or any of its ingredients contain any maize or soya products?	N	
Does the product or any of its ingredients contain any genetically modified material (whether active or not) Please identify ingredients which contain such materials	N	
Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? Please identify any such ingredient	N	
Is the product or any of its ingredients produced from, but not containing any genetically modified material? Please identify those ingredients, which are produced from such materials.	N	
Have genetically modified organisms been used as processing aids or additives used in connection with the production of these ingredients? Please identify any such processing aids or additives	N	
Have genetically modified organisms been used to produce processing aids or additives (GMO not present in aid or	N	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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	<h1 style="margin: 0;">Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	5 of 27

additive when in use) which are subsequently used in production of this product or any of its ingredients? Please identify any such processing aids or additives.		
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Purple

SKU	COL-POWD-PUR
CODE	18395022
LABEL SUGGESTION when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Purple Colouring Powder
DESCRIPTION	Purple - MN Powder is a food with colouring properties (so called Colouring Food) and is manufactured from fruits and vegetables.
COUNTRY OF MANUFACTURE	EU
TYPICAL RAW MATERIAL COUNTRY OF ORIGIN	EU, Other Origins may be possible
PRODUCT COMPOSITION	Manufactured from Carrot and Hibiscus Processed with water, maltodextrin and citric acid
APPEARANCE	A Free Flowing Purple Powder
MOISTURE CONTENT	<10%
PRESERVATIVES	NA
OTHER ADDITIVES	NA
MICRO-ORGANISMS:	
TOTAL PLATE COUNT	< 1,000 PER GRAM
YEASTS & MOULDS	< 100 PER GRAM
SALMONELLA	NEGATIVE IN 25 GRAMS
NUTRITIONAL PER 100g	Energy 1.550 kJ/100g Energy 365 kcal/100g Fat 0,1 g/100g Of which saturates 0,08 g/100g Carbohydrate 80,0 g/100g Of which sugars 20,0 g/100g

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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	<h1>Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	6 of 27

	Fibre 2,5 g/100g Protein 3,0 g/100g Salt (sodium × 2.5) 0,50 g/100g Ash 3.00 g/100g
RECOMMENDED SHELF LIFE & STORAGE	24 months dry and cooled at <25°C (77°F) Shelf life is given as best use by date and applies to unopened and tightly sealed original containers
APPLICATIONS	Food Colouring
DOSAGES RECOMMENDED	Colour strength at pH 3 900 - 1.100 Lambda max in standard medium 525 - 535 nm 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.

ALLERGEN AND INTOLERANCE INFORMATION

Section 1: Does the product contain any of the following, including any possible source of cross contamination or carry over?


ALLERGENS: (Directive EU 1169/2011 ANNEX II)	Y/N	If yes, give details
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: <ul style="list-style-type: none"> ● wheat based glucose syrups including dextrose ● wheat based maltodextrins ● glucose syrups based on barley; ● cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin; 	N	
Crustaceans and products thereof	N	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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	<h1>Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	7 of 27

Eggs and products thereof	N	
Fish and products thereof, except: <ul style="list-style-type: none"> fish gelatine used as carrier for vitamin or carotenoid preparations; fish gelatine or Isinglass used as fining agent in beer and wine; 	N	
Peanuts and products thereof;	N	
Soybeans and products thereof, except <ul style="list-style-type: none"> fully refined soybean oil and fat natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; vegetable oils derived phytosterols and phytosterol esters from soybean sources plant stanol ester produced from vegetable oil sterols from soybean sources; 	N	
Milk and products thereof (including lactose), except: <ul style="list-style-type: none"> whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; lactitol; 	N	
Nuts, namely almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except: <ul style="list-style-type: none"> Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin 	N	
Celery and products thereof	N	
Mustard and products thereof	N	
Sesame seeds and products thereof	N	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	N	
Lupin and products thereof	N	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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	<h1>Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	8 of 27

Molluscs and products thereof	N	
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Section 2: Does the product contain any of the following, including any possible source of cross contamination or carry over?


INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
Aspartame	n	
Additives (E' Numbers etc)	n	
Beef and beef derivatives	n	
Benzoates	n	
BHA/BHT	n	
Chicken and chicken derivatives	n	
Cocoa	n	
Coriander	n	
Fruit and fruit derivatives	n	
Glutamate	n	
Legumes and Pulses	n	
Monosodium Glutamate (MSG)	n	
Pork and pork derivatives	n	
Synthetic Colours including Azo and Coal tar dyes	n	
Vegetable and Vegetable derivatives	y	In ingredients
Vegetable Oil: If yes state type and source, eg. Hydrogenated, partially hydrogenated: rapeseed, peanut, etc.	n	
Yeast and yeast derivatives	n	

Section 3: Is this product suitable for:

	Y/N	If not, give details
Vegetarians	y	
Vegans	y	
Orthodox Jewish Diet (Kosher)	y	
Muslim Diet (Halaal)	y	Suitable but not certified
Diabetics	y	

Section 4: Genetic Modification

	Y/N	Details

	<h1 style="margin: 0;">Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	9 of 27

Does the product or any of its ingredients contain any maize or soya products?	N	
Does the product or any of its ingredients contain any genetically modified material (whether active or not) Please identify ingredients which contain such materials	N	
Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? Please identify any such ingredient	N	
Is the product or any of its ingredients produced from, but not containing any genetically modified material? Please identify those ingredients, which are produced from such materials.	N	
Have genetically modified organisms been used as processing aids or additives used in connection with the production of these ingredients? Please identify any such processing aids or additives	N	
Have genetically modified organisms been used to produce processing aids or additives (GMO not present in aid or additive when in use) which are subsequently used in production of this product or any of its ingredients? Please identify any such processing aids or additives.	N	

Pink


LABEL SUGGESTION when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Pink Colouring Powder
DESCRIPTION	Pink - MN Powder is a food with colouring properties (so called Colouring Food) and is manufactured from fruits and vegetables.
COUNTRY OF MANUFACTURE	EU
TYPICAL RAW MATERIAL COUNTRY OF ORIGIN	EU, Other Origins may be possible

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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	Specification Sheet		Document Ref	HB3.6.410
	Title: Multipack Colour Powders - Warm		Issue Number	1
			Date of Issue	04/05/2023
			Page Number	10 of 27

PRODUCT COMPOSITION	sweet potato, radish, apple and cherry Processed with water, maltodextrin and citric acid
APPEARANCE	A Free Flowing Pink Powder
MOISTURE CONTENT	<10%
PRESERVATIVES	NA
OTHER ADDITIVES	NA
MICRO-ORGANISMS:	
TOTAL PLATE COUNT	< 100,000 PER GRAM
YEASTS & MOULDS	< 1000 PER GRAM
SALMONELLA / SHIGELLA	NEGATIVE IN 25 GRAMS
NUTRITIONAL PER 100g	Energy 1.620 kJ/100g Energy 380 kcal/100g Fat 0,1 g/100g Of which saturates 0,10 g/100g Carbohydrate 70,0 g/100g Of which sugars 20,0 g/100g Fibre 1,0 g/100g Protein 5,5 g/100g Salt (sodium × 2.5) 0,20 g/100g Ash 2,50 g/100g
RECOMMENDED SHELF LIFE & STORAGE	24 months dry and cooled at <25°C (77°F) Shelf life is given as best use by date and applies to unopened and tightly sealed original containers
APPLICATIONS	Food Colouring
DOSAGES RECOMMENDED	Colour strength at pH 3 900 - 1.100 Lambda max in standard medium 525 - 535 nm 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.

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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	<h1 style="margin: 0;">Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	11 of 27

ALLERGEN AND INTOLERANCE INFORMATION

Section 1: Does the product contain any of the following, including any possible source of cross contamination or carry over?

ALLERGENS: (Directive EU 1169/2011 ANNEX II)	Y/N	If yes, give details
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: <ul style="list-style-type: none"> ● wheat based glucose syrups including dextrose ● wheat based maltodextrins ● glucose syrups based on barley; ● cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin; 	N	
Crustaceans and products thereof	N	
Eggs and products thereof	N	
Fish and products thereof, except: <ul style="list-style-type: none"> ● fish gelatine used as carrier for vitamin or carotenoid preparations; ● fish gelatine or Isinglass used as fining agent in beer and wine; 	N	
Peanuts and products thereof;	N	
Soybeans and products thereof, except <ul style="list-style-type: none"> ● fully refined soybean oil and fat ● natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; ● vegetable oils derived phytosterols and phytosterol esters from soybean sources ● plant stanol ester produced from vegetable oil sterols from soybean sources; 	N	
Milk and products thereof (including lactose), except: <ul style="list-style-type: none"> ● whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; ● lactitol; 	N	
Nuts, namely	N	


Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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	<h1 style="margin: 0;">Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	12 of 27

almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except: <ul style="list-style-type: none"> Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin 		
Celery and products thereof	N	
Mustard and products thereof	N	
Sesame seeds and products thereof	N	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	N	
Lupin and products thereof	N	
Molluscs and products thereof	N	

Section 2: Does the product contain any of the following, including any possible source of cross contamination or carry over?

INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
Aspartame	n	
Additives (E' Numbers etc)	n	
Beef and beef derivatives	n	
Benzoates	n	
BHA/BHT	n	
Chicken and chicken derivatives	n	
Cocoa	n	
Coriander	n	
Fruit and fruit derivatives	y	In ingredients
Glutamate	n	
Legumes and Pulses	n	
Monosodium Glutamate (MSG)	n	
Pork and pork derivatives	n	
Synthetic Colours including Azo and Coal tar dyes	n	
Vegetable and Vegetable derivatives	y	In ingredients
Vegetable Oil:	n	

	<h1>Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	13 of 27


If yes state type and source, eg. Hydrogenated, partially hydrogenated: rapeseed, peanut, etc.		
Yeast and yeast derivatives	n	

Section 3: Is this product suitable for:

	Y/N	If not, give details
Vegetarians	y	
Vegans	y	
Orthodox Jewish Diet (Kosher)	y	
Muslim Diet (Halaal)	y	Suitable but not certified
Diabetics	y	

Section 4: Genetic Modification


	Y/N	Details
Does the product or any of its ingredients contain any maize or soya products?	N	
Does the product or any of its ingredients contain any genetically modified material (whether active or not) Please identify ingredients which contain such materials	N	
Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? Please identify any such ingredient	N	
Is the product or any of its ingredients produced from, but not containing any genetically modified material? Please identify those ingredients, which are produced from such materials.	N	
Have genetically modified organisms been used as processing aids or additives used in connection with the production of these ingredients? Please identify any such processing aids or additives	N	
Have genetically modified organisms been used to produce processing aids or additives (GMO not present in aid or additive when in use) which are subsequently used in production of this product or any of its ingredients? Please identify any such processing aids or additives.	N	

	<h1>Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	14 of 27

Red

LABEL SUGGESTION when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Red Colouring Powder
DESCRIPTION	Red - MN Powder is a food with colouring properties (so called Colouring Food) and is manufactured from fruits and vegetables.
COUNTRY OF MANUFACTURE	EU
TYPICAL RAW MATERIAL COUNTRY OF ORIGIN	EU, Other Origins may be possible
PRODUCT COMPOSITION	Manufactured from radish, apple and blackcurrant Processed with water, maltodextrin and citric acid
APPEARANCE	A Free Flowing Red Powder
MOISTURE CONTENT	<10%
PRESERVATIVES	NA
OTHER ADDITIVES	NA
MICRO-ORGANISMS:	
TOTAL PLATE COUNT	< 100,000 PER GRAM
YEASTS & MOULDS	< 1000 PER GRAM
SALMONELLA / SHIGELLA	NEGATIVE IN 25 GRAMS
NUTRITIONAL PER 100g	Energy 1.590 kJ/100g Energy 375 kcal/100g Fat 0,1 g/100g Of which saturates 0,10 g/100g Carbohydrate 85,0 g/100g Of which sugars 10,0 g/100g Fibre 0,5 g/100g Protein 2,0 g/100g Salt (sodium × 2.5) 0,10 g/100g Ash 0,50 g/100g

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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	Specification Sheet		Document Ref	HB3.6.410
	Title: Multipack Colour Powders - Warm		Issue Number	1
			Date of Issue	04/05/2023
			Page Number	15 of 27


RECOMMENDED SHELF LIFE & STORAGE	24 months dry and cooled at <25°C (77°F) Shelf life is given as best use by date and applies to unopened and tightly sealed original containers
APPLICATIONS	Food Colouring
DOSAGES RECOMMENDED	<p>Colour strength at pH 3 900 - 1.100</p> <p>Lambda max in standard medium 510 - 520 nm</p> <p>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.</p>

ALLERGEN AND INTOLERANCE INFORMATION

Section 1: Does the product contain any of the following, including any possible source of cross contamination or carry over?

ALLERGENS: (Directive EU 1169/2011 ANNEX II)	Y/N	If yes, give details
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: <ul style="list-style-type: none"> ● wheat based glucose syrups including dextrose ● wheat based maltodextrins ● glucose syrups based on barley; ● cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin; 	N	
Crustaceans and products thereof	N	
Eggs and products thereof	N	
Fish and products thereof, except: <ul style="list-style-type: none"> ● fish gelatine used as carrier for vitamin or carotenoid preparations; 	N	


Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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	Specification Sheet		Document Ref	HB3.6.410
	Title: Multipack Colour Powders - Warm		Issue Number	1
			Date of Issue	04/05/2023
			Page Number	16 of 27

<ul style="list-style-type: none"> fish gelatine or Isinglass used as fining agent in beer and wine; 		
Peanuts and products thereof;	N	
Soybeans and products thereof, except <ul style="list-style-type: none"> fully refined soybean oil and fat natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; vegetable oils derived phytosterols and phytosterol esters from soybean sources plant stanol ester produced from vegetable oil sterols from soybean sources; 	N	
Milk and products thereof (including lactose), except: <ul style="list-style-type: none"> whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; lactitol; 	N	
Nuts, namely almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except: <ul style="list-style-type: none"> Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin 	N	
Celery and products thereof	N	
Mustard and products thereof	N	
Sesame seeds and products thereof	N	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	N	
Lupin and products thereof	N	
Molluscs and products thereof	N	

Section 2: Does the product contain any of the following, including any possible source of cross contamination or carry over?

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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	<h1 style="margin: 0;">Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	17 of 27


INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
Aspartame	n	
Additives (E' Numbers etc)	n	
Beef and beef derivatives	n	
Benzoates	n	
BHA/BHT	n	
Chicken and chicken derivatives	n	
Cocoa	n	
Coriander	n	
Fruit and fruit derivatives	y	In ingredients
Glutamate	n	
Legumes and Pulses	n	
Monosodium Glutamate (MSG)	n	
Pork and pork derivatives	n	
Synthetic Colours including Azo and Coal tar dyes	n	
Vegetable and Vegetable derivatives	y	In ingredients
Vegetable Oil: If yes state type and source, eg. Hydrogenated, partially hydrogenated: rapeseed, peanut, etc.	n	
Yeast and yeast derivatives	n	

Section 3: Is this product suitable for:

	Y/N	If not, give details
Vegetarians	y	
Vegans	y	
Orthodox Jewish Diet (Kosher)	y	
Muslim Diet (Halaal)	y	Suitable but not certified
Diabetics	y	

Section 4: Genetic Modification

	Y/N	Details
Does the product or any of its ingredients contain any maize or soya products?	N	
Does the product or any of its ingredients contain any genetically modified material (whether active or not) Please identify ingredients which contain such materials	N	


	<h1 style="margin: 0;">Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	18 of 27

<p>Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? Please identify any such ingredient</p>	N	
<p>Is the product or any of its ingredients produced from, but not containing any genetically modified material? Please identify those ingredients, which are produced from such materials.</p>	N	
<p>Have genetically modified organisms been used as processing aids or additives used in connection with the production of these ingredients? Please identify any such processing aids or additives</p>	N	
<p>Have genetically modified organisms been used to produce processing aids or additives (GMO not present in aid or additive when in use) which are subsequently used in production of this product or any of its ingredients? Please identify any such processing aids or additives.</p>	N	

Orange

SKU	COL-POWD-ORA
CODE	10180005
LABEL SUGGESTION when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Orange Colouring Powder
DESCRIPTION	Orange - MN Powder is a food with colouring properties (so called Colouring Food) and is manufactured from fruits and vegetables.
COUNTRY OF MANUFACTURE	EU
TYPICAL RAW MATERIAL COUNTRY OF ORIGIN	EU, Other Origins may be possible
PRODUCT COMPOSITION	Manufactured from Paprika and Carrot Processed with water, maltodextrin and citric acid
APPEARANCE	A Free Flowing Orange Powder


Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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	<h1>Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	19 of 27

MOISTURE CONTENT	<10%
PRESERVATIVES	NA
OTHER ADDITIVES	NA
MICRO-ORGANISMS:	
TOTAL PLATE COUNT	< 1,000 PER GRAM
YEASTS & MOULDS	< 100 PER GRAM
SALMONELLA	NEGATIVE IN 25 GRAMS
NUTRITIONAL PER 100g	Energy 1.550 kJ/1007 Energy 365 kcal/100g Fat 5.0 g/100g Of which saturates 1.28 g/100g Carbohydrate 70.0 g/100g Of which sugars 15.0 g/100g Fibre 5.0 g/100g Protein 5.0 g/100g Salt (sodium × 2.5) 0.10 g/100g Ash 5.50 g/100g
RECOMMENDED SHELF LIFE & STORAGE	12 months dry and cooled at <25°C (77°F) Shelf life is given as best use by date and applies to unopened and tightly sealed original containers
APPLICATIONS	Food Colouring
DOSAGES RECOMMENDED	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.


ALLERGEN AND INTOLERANCE INFORMATION

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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	<h1 style="margin: 0;">Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	20 of 27

Section 1: Does the product contain any of the following, including any possible source of cross contamination or carry over?


ALLERGENS: (Directive EU 1169/2011 ANNEX II)	Y/N	If yes, give details
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: <ul style="list-style-type: none"> ● wheat based glucose syrups including dextrose ● wheat based maltodextrins ● glucose syrups based on barley; ● cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin; 	N	
Crustaceans and products thereof	N	
Eggs and products thereof	N	
Fish and products thereof, except: <ul style="list-style-type: none"> ● fish gelatine used as carrier for vitamin or carotenoid preparations; ● fish gelatine or Isinglass used as fining agent in beer and wine; 	N	
Peanuts and products thereof;	N	
Soybeans and products thereof, except <ul style="list-style-type: none"> ● fully refined soybean oil and fat ● natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; ● vegetable oils derived phytosterols and phytosterol esters from soybean sources ● plant stanol ester produced from vegetable oil sterols from soybean sources; 	N	
Milk and products thereof (including lactose), except: <ul style="list-style-type: none"> ● whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; ● lactitol; 	N	
Nuts, namely almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts	N	

	<h1 style="margin: 0;">Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	21 of 27

<i>(Pistacia vera)</i> , macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except: <ul style="list-style-type: none"> Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin 		
Celery and products thereof	N	
Mustard and products thereof	N	
Sesame seeds and products thereof	N	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	N	
Lupin and products thereof	N	
Molluscs and products thereof	N	

Section 2: Does the product contain any of the following, including any possible source of cross contamination or carry over?

INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
Aspartame	n	
Additives (E' Numbers etc)	n	
Beef and beef derivatives	n	
Benzoates	n	
BHA/BHT	n	
Chicken and chicken derivatives	n	
Cocoa	n	
Coriander	n	
Fruit and fruit derivatives	n	
Glutamate	n	
Legumes and Pulses	n	
Monosodium Glutamate (MSG)	n	
Pork and pork derivatives	n	
Synthetic Colours including Azo and Coal tar dyes	n	
Vegetable and Vegetable derivatives	y	In ingredients
Vegetable Oil: If yes state type and source, eg. Hydrogenated, partially hydrogenated: rapeseed, peanut, etc.	n	
Yeast and yeast derivatives	n	

	<h1 style="margin: 0;">Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	22 of 27

Section 3: Is this product suitable for:

	Y/N	If not, give details
Vegetarians	y	
Vegans	y	
Orthodox Jewish Diet (Kosher)	y	
Muslim Diet (Halaal)	y	Suitable but not certified
Diabetics	y	


Section 4: Genetic Modification

	Y/N	Details
Does the product or any of its ingredients contain any maize or soya products?	N	
Does the product or any of its ingredients contain any genetically modified material (whether active or not) Please identify ingredients which contain such materials	N	
Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? Please identify any such ingredient	N	
Is the product or any of its ingredients produced from, but not containing any genetically modified material? Please identify those ingredients, which are produced from such materials.	N	
Have genetically modified organisms been used as processing aids or additives used in connection with the production of these ingredients? Please identify any such processing aids or additives	N	
Have genetically modified organisms been used to produce processing aids or additives (GMO not present in aid or additive when in use) which are subsequently used in production of this product or any of its ingredients? Please identify any such processing aids or additives.	N	

Yellow

SAMPLE REFERENCE	NC1015
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Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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	<h1 style="margin: 0;">Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	23 of 27

LABEL SUGGESTION when used in isolation according to EU regulation 1334/2008	Natural Colour; Curcumin E100 or Natural Flavouring
DESCRIPTION	Purified Curcumin oleoresin emulsified in water and spray dried onto Gum Acacia and Maltodextrin
COUNTRY OF MANUFACTURE	UK
PRODUCT COMPOSITION	Maltodextrin (Potato derived), Gum Acacia E414, Polysorbate 80 E433, Curcumin Extract
PROVENANCE CLAIMS	N/A
APPEARANCE	Yellow Powder
ORGANOLEPTIC	Passes
SPECIFIC GRAVITY @ 20°C	TBC
REFRACTIVE INDEX @ 20°C	TBC
APROX. SOLVENT LEVELS	N/A
COLOURS	Curcumin Extract
PRESERVATIVES	N/A
OTHER ADDITIVES	N/A
MICRO-ORGANISMS:	
TOTAL PLATE COUNT	< 100,000 PER GRAM
YEASTS & MOULDS	< 1000 PER GRAM
SALMONELLA / SHIGELLA	NEGATIVE IN 25 GRAMS
NUTRITIONAL PER 100G	Energy 1325KJ or 316 Kcal Fat 3.3g Of which Saturate 1.6g Carbohydrate 79.5g Of which Sugars 10g Protein 0.9g Sodium 0.3g Salt (sodium x2.5) 0.75g Fibre 28.3g
RECOMMENDED SHELF LIFE & STORAGE	12 Months, Keep dry and away from sunlight, can be stored ambient
APPLICATIONS	Food Colouring
DOSAGES RECOMMENDED	As needed

ALLERGEN AND INTOLERANCE INFORMATION

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	<h1 style="margin: 0;">Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	24 of 27


Section 1: Does the product contain any of the following, including any possible source of cross contamination or carry over?

ALLERGENS: (Directive EU 1169/2011 ANNEX II)	Y/N	If yes, give details
1 Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: <ul style="list-style-type: none"> ● wheat based glucose syrups including dextrose ⁽¹⁾; ● wheat based maltodextrins ⁽¹⁾; ● glucose syrups based on barley; ● cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin; 	N	
2 Crustaceans and products thereof;	N	
3 Eggs and products thereof;	N	
4 Fish and products thereof, except: <ul style="list-style-type: none"> ● fish gelatine used as carrier for vitamin or carotenoid preparations; ● fish gelatine or Isinglass used as fining agent in beer and wine; 	N	
5 Peanuts and products thereof;	N	
6 Soybeans and products thereof, except: <ul style="list-style-type: none"> ● fully refined soybean oil and fat ⁽¹⁾; 	N	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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	<h1 style="margin: 0;">Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	25 of 27

<ul style="list-style-type: none"> ● natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; ● vegetable oils derived phytosterols and phytosterol esters from soybean sources; ● plant stanol ester produced from vegetable oil sterols from soybean sources; 		
<p>7 Milk and products thereof (including lactose), except:</p> <ul style="list-style-type: none"> ● whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; ● lactitol; 	N	
<p>8 Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except:</p> <ul style="list-style-type: none"> ● Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin; 	N	
<p>9 Celery and products thereof;</p>	N	
<p>10 Mustard and products thereof;</p>	N	
<p>11 Sesame seeds and products thereof;</p>	N	

	<h1 style="margin: 0;">Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	26 of 27

12 Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;	N	
13 Lupin and products thereof;	N	
14 Molluscs and products thereof.	N	


(4) And the products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the relevant product from which they originated

Section 2: Does the product contain any of the following, including any possible source of cross contamination or carry over?

INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
Aspartame	N	
Additives (E' Numbers etc)	y	E100, E414, E433
Beef and beef derivatives	N	
Benzoates	N	
BHA/BHT	N	
Chicken and chicken derivatives	N	
Cocoa	N	
Coriander	N	
Fruit and fruit derivatives	N	
Glutamate	N	
Legumes and Pulses	N	
Monosodium Glutamate (MSG)	N	
Pork and pork derivatives	N	
Synthetic Colours including Azo and Coal tar dyes	N	
Vegetable and Vegetable derivatives	y	Curcumin
Vegetable Oil: If yes state type and source, eg. Hydrogenated, partially hydrogenated: rapeseed, peanut, etc.	N	
Yeast and yeast derivatives	N	

Section 3: Is this product suitable for:

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	<h1 style="margin: 0;">Specification Sheet</h1>	Document Ref	HB3.6.410
		Issue Number	1
	Title: Multipack Colour Powders - Warm	Date of Issue	04/05/2023
		Page Number	27 of 27

	Y/N	If not, give details
Ova-lacto Vegetarians	Y	
Vegans	Y	
Orthodox Jewish Diet (Kosher)	Y	
Muslim Diet (Halaal)	Y	
Diabetics	Y	

Section 4: Genetic Modification

	Y/N	Details
Does the product or any of its ingredients contain any maize or soya products?	N	
Does the product or any of its ingredients contain any genetically modified material (whether active or not) Please identify ingredients which contain such materials	N	
Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? Please identify any such ingredient	N	
Is the product or any of its ingredients produced from, but not containing any genetically modified material? Please identify those ingredients, which are produced from such materials.	N	
Have genetically modified organisms been used as processing aids or additives used in connection with the production of these ingredients? Please identify any such processing aids or additives	N	
Have genetically modified organisms been used to produce processing aids or additives (GMO not present in aid or additive when in use) which are subsequently used in production of this product or any of its ingredients? Please identify any such processing aids or additives.	N	