

	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	1 of 28

## Blue

<b>LABEL SUGGESTION</b> when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Blue Colouring Powder
<b>DESCRIPTION</b>	Blue - MN Powder is a food with colouring properties (so called Colouring Food) and is manufactured from fruits and vegetables.
<b>COUNTRY OF MANUFACTURE</b>	EU
<b>TYPICAL RAW MATERIAL COUNTRY OF ORIGIN</b>	EU, Other Origins may be possible
<b>PRODUCT COMPOSITION</b>	spirulina, apple Processed with water, maltodextrin and citric acid
<b>APPEARANCE</b>	A Free Flowing Blue Powder
<b>MOISTURE CONTENT</b>	<10%
<b>PRESERVATIVES</b>	NA
<b>OTHER ADDITIVES</b>	NA
<b>MICRO-ORGANISMS:</b>	
<b>TOTAL PLATE COUNT</b>	< 100,000 PER GRAM
<b>YEASTS &amp; MOULDS</b>	< 1000 PER GRAM
<b>SALMONELLA / SHIGELLA</b>	NEGATIVE IN 25 GRAMS
<b>NUTRITIONAL PER 100g</b>	Energy 1.550 kJ/100g Energy 365 kcal/100g Fat 0,5 g/100g Of which saturates 0,10 g/100g Carbohydrate 085,0 g/100g Of which sugars 35,0 g/100g Fibre 0.5 g/100g Protein 4,5 g/100g Salt (sodium × 2.5) 0,25 g/100g Ash 0.5 g/100g

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	2 of 28


<b>RECOMMENDED SHELF LIFE &amp; STORAGE</b>	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
<b>APPLICATIONS</b>	Food Colouring
<b>DOSAGES RECOMMENDED</b>	<p>Colour strength at pH 7.0 135 - 165</p> <p>Lambda max in standard medium 615 - 625nm</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?

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

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	3 of 28

<ul style="list-style-type: none"> <li>fish gelatine or Isinglass used as fining agent in beer and wine;</li> </ul>		
<b>Peanuts and products thereof;</b>	N	
<b>Soybeans and products thereof, except</b> <ul style="list-style-type: none"> <li>fully refined soybean oil and fat</li> <li>natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;</li> <li>vegetable oils derived phytosterols and phytosterol esters from soybean sources</li> <li>plant stanol ester produced from vegetable oil sterols from soybean sources;</li> </ul>	N	
<b>Milk and products thereof (including lactose), except:</b> <ul style="list-style-type: none"> <li>whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;</li> <li>lactitol;</li> </ul>	N	
<b>Nuts, namely</b> 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"> <li>Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin</li> </ul>	N	
<b>Celery and products thereof</b>	N	
<b>Mustard and products thereof</b>	N	
<b>Sesame seeds and products thereof</b>	N	
<b>Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers</b>	N	
<b>Lupin and products thereof</b>	N	
<b>Molluscs and products thereof</b>	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
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	4 of 28

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	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------


	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	5 of 28

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	

### Green

<b>SKU</b>	COL-POWD-GRE
<b>CODE</b>	23605003
<b>LABEL SUGGESTION</b> when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Green Colouring Powder
<b>DESCRIPTION</b>	Green - MN Powder is a food with colouring properties (so called Colouring Food) and is manufactured from fruits and vegetables.
<b>COUNTRY OF MANUFACTURE</b>	EU
<b>TYPICAL RAW MATERIAL COUNTRY OF ORIGIN</b>	EU, Other Origins may be possible
<b>PRODUCT COMPOSITION</b>	Manufactured from Tumeric (E100), Spirulina Processed with water, maltodextrin and citric acid
<b>APPEARANCE</b>	A Free Flowing Green Powder

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	6 of 28

<b>MOISTURE CONTENT</b>	<10%
<b>PRESERVATIVES</b>	NA
<b>OTHER ADDITIVES</b>	NA
<b>MICRO-ORGANISMS:</b>	
<b>TOTAL PLATE COUNT</b>	< 1,000 PER GRAM
<b>YEASTS &amp; MOULDS</b>	< 100 PER GRAM
<b>SALMONELLA</b>	NEGATIVE IN 25 GRAMS
<b>NUTRITIONAL PER 100g</b>	Energy 1.550 kJ/1007 Energy 370 kcal/100g Fat 0,5 g/100g Of which saturates 0,15 g/100g Carbohydrate 85,0 g/100g Of which sugars 35,0 g/100g Fibre 1.0 g/100g Protein 5.0 g/100g Salt (sodium × 2.5) 0,25 g/100g Ash 1.00 g/100g
<b>RECOMMENDED SHELF LIFE &amp; STORAGE</b>	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
<b>APPLICATIONS</b>	Food Colouring
<b>DOSAGES RECOMMENDED</b>	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
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	7 of 28

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

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	8 of 28

( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof, except: <ul style="list-style-type: none"> <li>Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin</li> </ul>		
<b>Celery and products thereof</b>	N	
<b>Mustard and products thereof</b>	N	
<b>Sesame seeds and products thereof</b>	N	
<b>Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers</b>	N	
<b>Lupin and products thereof</b>	N	
<b>Molluscs and products thereof</b>	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	E100
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	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------



	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	9 of 28

### **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	

**Pink**

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	10 of 28

<b>LABEL SUGGESTION</b> when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Pink Colouring Powder
<b>DESCRIPTION</b>	Pink - MN Powder is a food with colouring properties (so called Colouring Food) and is manufactured from fruits and vegetables.
<b>COUNTRY OF MANUFACTURE</b>	EU
<b>TYPICAL RAW MATERIAL COUNTRY OF ORIGIN</b>	EU, Other Origins may be possible
<b>PRODUCT COMPOSITION</b>	sweet potato, radish, apple and cherry Processed with water, maltodextrin and citric acid
<b>APPEARANCE</b>	A Free Flowing Pink Powder
<b>MOISTURE CONTENT</b>	<10%
<b>PRESERVATIVES</b>	NA
<b>OTHER ADDITIVES</b>	NA
<b>MICRO-ORGANISMS:</b>	
<b>TOTAL PLATE COUNT</b>	< 100,000 PER GRAM
<b>YEASTS &amp; MOULDS</b>	< 1000 PER GRAM
<b>SALMONELLA / SHIGELLA</b>	NEGATIVE IN 25 GRAMS
<b>NUTRITIONAL PER 100g</b>	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
<b>RECOMMENDED SHELF LIFE &amp; STORAGE</b>	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
<b>APPLICATIONS</b>	Food Colouring

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	11 of 28

<b>DOSAGES RECOMMENDED</b>	<p>Colour strength at pH 3 900 - 1.100</p> <p>Lambda max in standard medium 525 - 535 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?

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

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------


	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	12 of 28

<ul style="list-style-type: none"> <li>fully refined soybean oil and fat</li> <li>natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;</li> <li>vegetable oils derived phytosterols and phytosterol esters from soybean sources</li> <li>plant stanol ester produced from vegetable oil sterols from soybean sources;</li> </ul>		
<b>Milk and products thereof (including lactose), except:</b> <ul style="list-style-type: none"> <li>whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;</li> <li>lactitol;</li> </ul>	N	
<b>Nuts, namely</b> 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"> <li>Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin</li> </ul>	N	
<b>Celery and products thereof</b>	N	
<b>Mustard and products thereof</b>	N	
<b>Sesame seeds and products thereof</b>	N	
<b>Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers</b>	N	
<b>Lupin and products thereof</b>	N	
<b>Molluscs and products thereof</b>	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	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	13 of 28

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	
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	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	14 of 28

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	

## Red

<b>LABEL SUGGESTION</b> when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Red Colouring Powder
<b>DESCRIPTION</b>	Red - MN Powder is a food with colouring properties (so called Colouring Food) and is manufactured from fruits and vegetables.
<b>COUNTRY OF MANUFACTURE</b>	EU
<b>TYPICAL RAW MATERIAL COUNTRY OF ORIGIN</b>	EU, Other Origins may be possible
<b>PRODUCT COMPOSITION</b>	Manufactured from radish, apple and blackcurrant Processed with water, maltodextrin and citric acid
<b>APPEARANCE</b>	A Free Flowing Red Powder
<b>MOISTURE CONTENT</b>	<10%
<b>PRESERVATIVES</b>	NA
<b>OTHER ADDITIVES</b>	NA
<b>MICRO-ORGANISMS:</b>	
<b>TOTAL PLATE COUNT</b>	< 100,000 PER GRAM

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	15 of 28

<b>YEASTS &amp; MOULDS</b>	< 1000 PER GRAM
<b>SALMONELLA / SHIGELLA</b>	NEGATIVE IN 25 GRAMS
<b>NUTRITIONAL PER 100g</b>	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
<b>RECOMMENDED SHELF LIFE &amp; STORAGE</b>	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
<b>APPLICATIONS</b>	Food Colouring
<b>DOSAGES RECOMMENDED</b>	Colour strength at pH 3 900 - 1.100 Lambda max in standard medium 510 - 520 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?

<b>ALLERGENS:</b> (Directive EU 1169/2011 ANNEX II)	<b>Y/N</b>	<b>If yes, give details</b>
--	------------	-----------------------------

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	16 of 28

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

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------



	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	17 of 28

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 SO <sub>2</sub> 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: 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	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	18 of 28

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	

### Orange

<b>SKU</b>	COL-POWD-ORA
<b>CODE</b>	10180005
<b>LABEL SUGGESTION</b> when used in isolation according to EU regulation 1333/2008 &	Orange Colouring Powder

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	19 of 28

Commission directives 231/2012 & 1129/2011	
<b>DESCRIPTION</b>	Orange - MN Powder is a food with colouring properties (so called Colouring Food) and is manufactured from fruits and vegetables.
<b>COUNTRY OF MANUFACTURE</b>	EU
<b>TYPICAL RAW MATERIAL COUNTRY OF ORIGIN</b>	EU, Other Origins may be possible
<b>PRODUCT COMPOSITION</b>	Manufactured from Paprika and Carrot Processed with water, maltodextrin and citric acid
<b>APPEARANCE</b>	A Free Flowing Orange Powder
<b>MOISTURE CONTENT</b>	<10%
<b>PRESERVATIVES</b>	NA
<b>OTHER ADDITIVES</b>	NA
<b>MICRO-ORGANISMS:</b>	
<b>TOTAL PLATE COUNT</b>	< 1,000 PER GRAM
<b>YEASTS &amp; MOULDS</b>	< 100 PER GRAM
<b>SALMONELLA</b>	NEGATIVE IN 25 GRAMS
<b>NUTRITIONAL PER 100g</b>	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
<b>RECOMMENDED SHELF LIFE &amp; STORAGE</b>	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
<b>APPLICATIONS</b>	Food Colouring
<b>DOSAGES RECOMMENDED</b>	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

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	20 of 28

	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?

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

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	21 of 28

esters from soybean sources		
<ul style="list-style-type: none"> <li>plant stanol ester produced from vegetable oil</li> </ul>		
sterols from soybean sources;		
<b>Milk and products thereof (including lactose), except:</b>	N	
<ul style="list-style-type: none"> <li>whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;</li> <li>lactitol;</li> </ul>		
<b>Nuts, namely</b>	N	
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"> <li>Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin</li> </ul>		
<b>Celery and products thereof</b>	N	
<b>Mustard and products thereof</b>	N	
<b>Sesame seeds and products thereof</b>	N	
<b>Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers</b>	N	
<b>Lupin and products thereof</b>	N	
<b>Molluscs and products thereof</b>	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	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	22 of 28

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
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	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------


	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	23 of 28

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

<b>SAMPLE REFERENCE</b>	NC1015
<b>LABEL SUGGESTION</b> when used in isolation according to EU regulation 1334/2008	Natural Colour; Curcumin E100 or Natural Flavouring
<b>DESCRIPTION</b>	Purified Curcumin oleoresin emulsified in water and spray dried onto Gum Acacia and Maltodextrin
<b>COUNTRY OF MANUFACTURE</b>	UK
<b>PRODUCT COMPOSITION</b>	Maltodextrin (Potato derived), Gum Acacia E414, Polysorbate 80 E433, Curcumin Extract
<b>PROVENANCE CLAIMS</b>	N/A
<b>APPEARANCE</b>	Yellow Powder
<b>ORGANOLEPTIC</b>	Passes
<b>SPECIFIC GRAVITY @ 20°C</b>	TBC
<b>REFRACTIVE INDEX @ 20°C</b>	TBC
<b>APROX. SOLVENT LEVELS</b>	N/A
<b>COLOURS</b>	Curcumin Extract
<b>PRESERVATIVES</b>	N/A
<b>OTHER ADDITIVES</b>	N/A
<b>MICRO-ORGANISMS:</b>	
<b>TOTAL PLATE COUNT</b>	< 100,000 PER GRAM
<b>YEASTS &amp; MOULDS</b>	< 1000 PER GRAM
<b>SALMONELLA / SHIGELLA</b>	NEGATIVE IN 25 GRAMS
<b>NUTRITIONAL PER 100G</b>	Energy 1325KJ or 316 Kcal Fat 3.3g Of which Saturate 1.6g

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	24 of 28

	Carbohydrate 79.5g Of which Sugars 10g Protein 0.9g Sodium 0.3g Salt (sodium x2.5) 0.75g Fibre 28.3g
<b>RECOMMENDED SHELF LIFE &amp; STORAGE</b>	12 Months, Keep dry and away from sunlight, can be stored ambient
<b>APPLICATIONS</b>	Food Colouring
<b>DOSAGES RECOMMENDED</b>	As needed

### 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
<b>1 Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except:</b> <ul style="list-style-type: none"> <li>wheat based glucose syrups including dextrose <sup>(1)</sup>;</li> <li>wheat based maltodextrins <sup>(1)</sup>;</li> <li>glucose syrups based on barley;</li> <li>cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;</li> </ul>	N	
<b>2 Crustaceans and products thereof;</b>	N	
<b>3 Eggs and products thereof;</b>	N	
	N	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------



	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	25 of 28

<b>4 Fish and products thereof, except:</b> <ul style="list-style-type: none"> <li>fish gelatine used as carrier for vitamin or carotenoid preparations;</li> <li>fish gelatine or Isinglass used as fining agent in beer and wine;</li> </ul>		
<b>5 Peanuts and products thereof;</b>	N	
<b>6 Soybeans and products thereof, except:</b> <ul style="list-style-type: none"> <li>fully refined soybean oil and fat <sup>(4)</sup>;</li> <li>natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;</li> <li>vegetable oils derived phytosterols and phytosterol esters from soybean sources;</li> <li>plant stanol ester produced from vegetable oil sterols from soybean sources;</li> </ul>	N	
<b>7 Milk and products thereof (including lactose), except:</b> <ul style="list-style-type: none"> <li>whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;</li> <li>lactitol;</li> </ul>	N	
<b>8 Nuts, namely:</b> 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</i>	N	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	26 of 28

<i>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"> <li>Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;</li> </ul>		
<b>9 Celery and products thereof;</b>	N	
<b>10 Mustard and products thereof;</b>	N	
<b>11 Sesame seeds and products thereof;</b>	N	
<b>12 Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;</b>	N	
<b>13 Lupin and products thereof;</b>	N	
<b>14 Molluscs and products thereof.</b>	N	

<sup>(4)</sup> 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	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	27 of 28

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:

	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	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.411
		Issue Number	1
	Title: Multipack Colour Powders - Rainbow	Date of Issue	04/05/2023
		Page Number	28 of 28

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	
---	---	--

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------