


	Finished Goods Specification Sheet	Document Ref	HB3.6.1
		Issue Number	1
Title: Natural Blue Liquid Colour	Date of Issue	18/09/2023	
	Page Number	1 of 8	

General Information

PICTURE	
DESCRIPTION	Blue liquid colour
SKU CODE	CO-BLU
SPEC NUMBER	SP0146
LEGAL DECLARATION when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Spirulina Colouring Preparation
INGREDIENT DECLARATION	Water, Monopropylene Glycol (E1520), Colour (Spirulina Extract), Preservative (Citric acid (E330), Potassium Sorbate (E202)).
RAW MATERIAL COUNTRY OF ORIGIN	China, UK, Spain, Germany, India, Holland, France, Other locations may be possible.
COUNTRY OF MANUFACTURE	UK

	Finished Goods Specification Sheet	Document Ref	HB3.6.1
		Issue Number	1
	Title: Natural Blue Liquid Colour	Date of Issue	18/09/2023
		Page Number	2 of 8

SHELF LIFE & STORAGE INSTRUCTIONS	12 months from date of manufacture, when stored in a full sealed container, store in the dark at 10°C to 20°C and protect against extremes of temperature, if stored for longer the product must be re-evaluated before use.
APPLICATIONS	Bakery, Ice Cream, Confectionery.
DOSAGES RECOMMENDED	From 0.1 - 0.3% W/W

Microbiological Limits

TEST	MAX LIMIT	FREQUENCY OF TESTING
TVC	100,000 CfU/g	Annual check from random sampling procedure
Yeasts	1,000 CfU/g	Annual check from random sampling procedure
Moulds	1,000 CfU/g	Annual check from random sampling procedure
Enterobacteriaceae	Not Tested	NA
E Coli	Not Tested	NA
Salmonella	Not Tested	NA
Coliforms	Not Tested	NA
Listeria	Not Tested	NA

Organoleptic and Quality

Product Characteristic
A Blue coloured liquid

Foreign Body Controls e.g. Metal Detector/X-Ray/Sieve

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

	Finished Goods Specification Sheet	Document Ref	HB3.6.1
		Issue Number	1
	Title: Natural Blue Liquid Colour	Date of Issue	18/09/2023
		Page Number	3 of 8

Control Type	Detection limit	Frequency
Metal Detection	2.5mm Ferrous	All product
Sieve	1000 Micron	All product (Sieve checked daily upon start up)

Physical Properties

Physical Property	Limit	Testing Frequency
PH	Not tested	NA
AW	Not tested	NA
Moisture	Not tested	NA
Ethanol Content	Not tested	NA

Nutritional Information per 100g

Energy	NA	KJ
Energy	NA	Kcal
Carbohydrate	NA	g
Of which sugars	NA	g
Fat	NA	g
Of which saturates	NA	g
Protein	NA	g
Fibre	NA	g
Salt	NA	g

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

	Finished Goods Specification Sheet	Document Ref	HB3.6.1
		Issue Number	1
	Title: Natural Blue Liquid Colour	Date of Issue	18/09/2023
		Page Number	4 of 8

Allergen Information

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

Allergen (Directive EU 1169/2011 Annex II)	Present in Product	Used on site	Used on Shared Equipment	Risk of contamination (Y/N)
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	Y	N	N (Used on supplier site in finished goods, packed using separate dedicated equipment)
Crustaceans and products thereof	N	N	N	N
Eggs and products thereof	N	Y	N	N (Used on supplier site in finished goods, packed using separate dedicated equipment)
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	N	N	N
Peanuts and products thereof;	N	N	N	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; 	N	Y	N	N (Used on supplier site in finished goods, packed using separate

	Finished Goods Specification Sheet		Document Ref	HB3.6.1
			Issue Number	1
	Title: Natural Blue Liquid Colour		Date of Issue	18/09/2023
			Page Number	5 of 8

<ul style="list-style-type: none"> vegetable oils derived phytosterols and phytosterol esters from soybean sources plant stanol ester produced from vegetable oil sterols from soybean sources; 				dedicated equipment)
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	Y	N	N (Used on supplier site in finished goods, packed using separate dedicated equipment)
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	N	N	N
Celery and products thereof	N	N	N	N
Mustard and products thereof	N	N	N	N
Sesame seeds and products thereof	N	N	N	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	N	N	N
Lupin and products thereof	N	N	N	N
Molluscs and products thereof	N	N	N	N

Intolerance Information

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

	Finished Goods Specification Sheet	Document Ref	HB3.6.1
		Issue Number	1
	Title: Natural Blue Liquid Colour	Date of Issue	18/09/2023
		Page Number	6 of 8

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	E1520, E330, E202
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	N	
Vegetable Oil: If yes state type and source, eg. Hydrogenated, partially hydrogenated: rapeseed, peanut, etc.	N	
Yeast and yeast derivatives	N	

Suitability

	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	

Genetically Modified Organisms (GMO)

	Y/N	Details

	Finished Goods Specification Sheet	Document Ref	HB3.6.1
		Issue Number	1
Title: Natural Blue Liquid Colour	Date of Issue	18/09/2023	
	Page Number	7 of 8	

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	

Irradiation

Has the product or any of the ingredients including processing aids been treated with ionising radiation	No
--	----

Pesticides

Pesticide residue tested for	Maximum limit	Frequency
Pesticide detected residues comply with the legislative maximum levels (MRL's) of (EC) No 396/2005	As per (EC) No 396/2005	As per risk assessment

Heavy Metals

Test	Maximum limit	Frequency
------	---------------	-----------

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

	Finished Goods Specification Sheet	Document Ref	HB3.6.1
		Issue Number	1
	Title: Natural Blue Liquid Colour	Date of Issue	18/09/2023
		Page Number	8 of 8

The product complies with legislative maximum levels in accordance with (EC) No 1881/2006	As per (EC) No 1881/2006	As per risk assessment
---	--------------------------	------------------------

Mycotoxins

Test	Maximum limit	Frequency
Not tested	NA	NA

Additional Information


Exemption from Nutritional content declaration due to extremely low use in the final product, Nutritional information may be available upon request.
 Available in 30ml, 250ml, 1 Litre and Wholesale quantity, packaging details may vary but in all cases will be suitable for the product.

Sign off

I declare that the information detailed on this document is believed to be correct as of the date specified below.

This product and data comply with all current UK and EU regulations.

This specification is deemed accepted by both parties if no issues have been reported to the supplier within one week.

<u>Supplier</u>		<u>Customer</u>	
Name	Richard Strauss	Name	
Position	Technical Manager	Position	
Date	27/09/2023	Date	
Signature		Signature	