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### General Information

<b>PICTURE</b>	
<b>DESCRIPTION</b>	A dry Gold Sparkly Powder
<b>SKU CODE</b>	GL-COL
<b>SPEC NUMBER</b>	SP0186
<b>LEGAL DECLARATION</b> when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Artificial Colouring Not for Sale in EU
<b>INGREDIENT DECLARATION</b>	Potassium Aluminium Silicate (E555), Colour (Titanium Dioxide (E171), Iron Oxide (E172)).
<b>RAW MATERIAL COUNTRY OF ORIGIN</b>	China
<b>COUNTRY OF MANUFACTURE</b>	China

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<b>SHELF LIFE &amp; STORAGE INSTRUCTIONS</b>	60 months from manufacture, store in a cool dry place.
<b>APPLICATIONS</b>	Food Decoration
<b>DOSAGES RECOMMENDED</b>	As required

### Microbiological Limits

TEST	MAX LIMIT	FREQUENCY OF TESTING
TVC	100 Cfu/g	Every Batch
Yeasts	Not tested	NA
Moulds	Not tested	NA
Enterobacteriaceae	Not tested	NA
E Coli	Absent in 1g	Every Batch
Salmonella	Absent in 1g	Every Batch
Coliforms	Not tested	NA
Listeria	Not tested	NA

### Organoleptic and Quality

<b>Product Characteristic</b>
A free flowing, fine powder

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

Control Type	Detection limit	Frequency
NA	NA	NA

### Physical Properties

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Physical Property	Limit	Testing Frequency
PH	6.0-11	Annual
AW	NA	NA
Moisture	NA	NA
Ethanol Content	NA	NA

#### **Nutritional Information per 100g**

Energy	0	KJ
Energy	0	Kcal
Carbohydrate	0	g
Of which sugars	0	g
Fat	0	g
Of which saturates	0	g
Protein	0	g
Fibre	0	g
Salt	0	g

#### **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,	N	Y	N	N

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<b>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>				(Used on supplier site in finished goods, packed using separate dedicated equipment)
<b>Crustaceans and products thereof</b>	N	N	N	N
<b>Eggs and products thereof</b>	N	Y	N	N (Used on supplier site in finished goods, packed using separate dedicated equipment)
<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	N	N	N
<b>Peanuts and products thereof;</b>	N	N	N	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	Y	N	N (Used on supplier site in finished goods, packed using separate dedicated equipment)
<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> </ul>	N	Y	N	N (Used on supplier site in finished goods,

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<ul style="list-style-type: none"> <li>lactitol;</li> </ul>				packed using separate dedicated equipment)
<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	N	N	N
<b>Celery and products thereof</b>	N	N	N	N
<b>Mustard and products thereof</b>	N	N	N	N
<b>Sesame seeds and products thereof</b>	N	N	N	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	N	N	N
<b>Lupin and products thereof</b>	N	N	N	N
<b>Molluscs and products thereof</b>	N	N	N	N

### Intolerance Information

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	E555, E171, E172
Beef and beef derivatives	N	
Benzoates	N	
BHA/BHT	N	

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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**

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

### **Genetically Modified Organisms (GMO)**

	<b>Y/N</b>	<b>Details</b>
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	

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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
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### **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
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**

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Test	Maximum limit	Frequency
This product is declared to be Free from mycotoxins	Not present	Annual

### **Additional Information**


Particle size 50-500µm  
Available as 3g and 15g in food grade plastic pots, or as a bulk item  
In all cases packaging is 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.

<b><u>Supplier</u></b>		<b><u>Customer</u></b>	
<b>Name</b>	Richard Strauss	<b>Name</b>	
<b>Position</b>	Technical Manager	<b>Position</b>	
<b>Date</b>	23/01/2026	<b>Date</b>	
<b>Signature</b>		<b>Signature</b>	

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