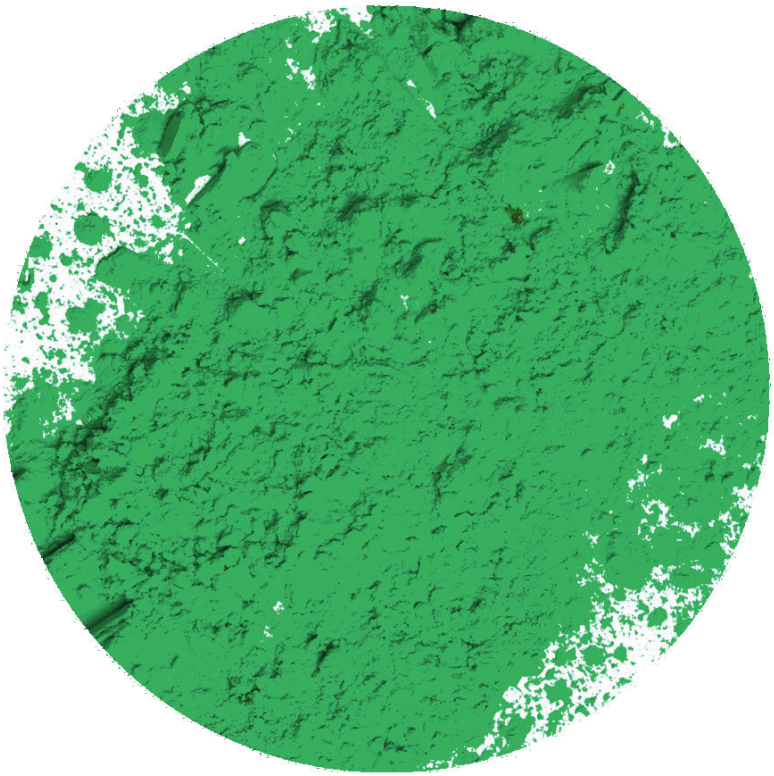
General Information

PICTURE	
DESCRIPTION	Green Micronised Powder, is a food with colouring properties and is manufactured from fruits and vegetables
SKU CODE	COL-POWD-GRE
SPEC NUMBER	SP0169
LEGAL DECLARATION when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Food Colouring
INGREDIENT DECLARATION	Turmeric (E100), Spirulina.
RAW MATERIAL COUNTRY OF ORIGIN	UK, Other locations may be possible
COUNTRY OF MANUFACTURE	Netherlands

SHELF LIFE & STORAGE INSTRUCTIONS	24 months, dry and cooled at <25^{0}C, Shelf life is given as a best use by date and applies to unopened and tightly sealed containers.
APPLICATIONS	Food Colouring
DOSAGES RECOMMENDED	As required

Microbiological Limits

TEST	MAX LIMIT	FREQUENCY OF TESTING
TVC	1000 Cfu/g	Every batch
Yeasts	100 Cfu/g	Every batch
Moulds	100 Cfu/g	Every batch
Enterobacteriaceae	Not tested	NA
E Coli	Not detectable Cfu/g	Every batch
Salmonella	Not detectable Cfu/375g	Every batch
Coliforms	Not tested	NA
Listeria	Not tested	NA

Organoleptic and Quality

Product Characteristic
A Green fine powder

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

Control Type	Detection limit	Frequency
Metal Detection	2.5mm Ferrous	Every batch
Sieving	2.0mm	Every batch

Physical Properties

Physical Property	Limit	Testing Frequency
PH	<6.5	Every batch
AW	NA	NA
Moisture	<10.0%	Every batch
Ethanol Content	NA	NA

Nutritional Information per 100g

Energy	1570	KJ
Energy	370	Kcal
Carbohydrate	85.0	g
Of which sugars	35.00	g
Fat	0.5	g
Of which saturates	0.15	g
Protein	5.0	g
Fibre	1.0	g
Salt	0.25	g

Allergen Information

Does the product contain any of the following, including <u>any</u> 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: ● 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	N	N	N
Crustaceans and products thereof	N	N	N	N
Eggs and products thereof	N	N	N	N
Fish and products thereof, except: ● 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 ● 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	Y	N	N (Used on supplier site in finished goods, packed using separate dedicated equipment)
Milk and products thereof (including lactose), except: ● 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 (*Amygdalus communis* L.), hazelnuts	N	N	N	N

(*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoinensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except: • Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin				
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 SO_2 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

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	Processed with Maltodextrin (E1400) and Citric Acid (E330), Turmeric (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	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
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
The product complies with the requirements of Regulation (EC) No 1881/2006 and Regulation (EC) No 396/2005 (consolidated versions).	NA	NA

Heavy Metals

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

Mycotoxins

Test	Maximum limit	Frequency
The product complies with the requirements of Regulation (EC)	NA	NA

No 1881/2006 and Regulation (EC) No 396/2005 (consolidated versions).		

Additional Information

Available as 3.5g Pots, or as a bulk product, exact packaging may vary depending on order size 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.

Supplier		**Customer**	
Name	Richard Strauss	**Name**	
Position	Technical Manager	**Position**	
Date	23/09/2026	**Date**	
Signature		**Signature**	