



PRODUCT SPECIFICATION

Product name:	Green - oil soluble- food colorant liquid																	
Product number old:	684/2																	
Product number new:	10684																	
Name of the food:	Food dye green with dyes brilliant blue lacquer, real carmine and beta-carotene																	
Labelling:	food coloring beta-carotene, brilliant blue lacquer, real carmine or food coloring E160a, E133 and E120																	
Description:	The oil-soluble dye beta-carotene (E160a), brilliant blue lake (E 133) and the Ca-Al lake of carminic acid (E 120) produced from cochineal lice (Coccus costa) are mixed with vegetable oil and citric acid esters of fatty acids as a carrier																	
Instructions for use:	A liquid food colorant for the color design of couvertures, fat glazes and coatings, fatty creams, chocolates, etc. highly recommended. Mixing our oil-soluble colors with each other is possible and opens up an infinite color palette to the creative user. Stir or shake the product well before use, if necessary prepare a preliminary solution to ensure homogeneous distribution.																	
Appearance:	viscous green dispersion, partial oilsoluble																	
Recommended dosage:	0,15 - 6g Green for 1000g finished product depending on the desired color tone and the respective product properties.																	
Applications:	Recommended dosage: <table><tr><td>Butter crème</td><td>3-5 : 1000</td><td>moss green</td></tr><tr><td>fat glaze</td><td>2-4 : 1000</td><td>fir green</td></tr><tr><td>coatings/decorations</td><td>2-6 : 1000</td><td>fir green</td></tr><tr><td>marzipan</td><td>4 : 1000</td><td>moss green</td></tr><tr><td>fillings</td><td>2-3 : 1000</td><td>pastel green till moss green</td></tr></table>			Butter crème	3-5 : 1000	moss green	fat glaze	2-4 : 1000	fir green	coatings/decorations	2-6 : 1000	fir green	marzipan	4 : 1000	moss green	fillings	2-3 : 1000	pastel green till moss green
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Ingredients:	Plant oil, colorant β-carotin (E 160a), colorant food blue FCF (E 133), citric acid esters from mono- and diglycerides from fatty acids (E 472c); colorant cochineal (E 120).																	
Total colorant content:	food blue FCF E 133 = 2%; cochineal E 120 = 0,22%.																	
Aluminum content:	0,21%																	
Microbiological parameters:	standard value																	
	Mesophilic aerobic germ count in CFU/g	<10 ⁴																
	yeasts in CFU/g	<10 ²																
	mould in CFU/g	<10 ²																



Nutritional values in g per 100g:

Calorific value/energy:	3485 kJ / 832kcal
Fat:	93
saturated fatty acids:	15
Carbohydrates:	0.2
therefrom sugar:	0
Total dietary fiber:	0
Protein	0.1
Salt:	0,2

Storage conditions: store in a fridge at 2 - 8 °C in original closed containers

Storage stability: 12 months under cool, dark and dry conditions in original packaging.
Use up opened containers quickly or freeze in portions.

Allergen labelling according to regulation (EC) 1169/2011:
Contains none of the declarable allergens

Specifications about GMO subject to ordinance by the European Parliament EC 1829/2003 and 1830/2003:
No technologies are applied during the production that might genetically modify the organism. In addition no raw materials are applied which are genetically modified. Excluded hereof are unintentional contaminations next to technically unavoidable contaminations up to a threshold value of 0.9% relating to the individual ingredient.

Information on nanotechnology and radiation:
This product and its raw materials is not irradiated in our factory or produced using nanotechnology.

Information on specific diets:	possible?	Certificate available?
kosher	no	no
halal	no	no
vegan	no	
vegetarian	no	

Packaging:

10684-52-01 0,120kg plastic bottles, 35 bottles per cardboard box
18 boxes per layer; 4 layers per pallet = 72 boxes

All previous versions hereby lose their validity and are replaced by this version. This specification is valid until recalled. It is not subject to any update service. The above mentioned information is based on our present knowledge and experience. Due to the abundance of possible influences during the use and application of our product this information does not relieve the user of conducting his own tests and experiments. A legally binding guarantee of certain properties or suitability for a specific application cannot be derived from this information. Slight deviations can arise in individual cases due to technical reasons, different provenances and the fluctuation margin of naturally raw material. On that account and in consequence of possible change in the law we cannot take responsibility for accuracy of statement.