1, Mosshill Estate, Ayr, Ayrshire, KA6 6BE Tel:01292263583 Email:uncleroy@uncleroys.co.uk Web:www.uncleroys.co.uk

PRODUCT SPECIFICATION

Product Name: Red Natural Colour

Product Family Code: 20155 Product Base Code: 0089

Description: Concentrated Red Colour

Place of Manufacture: United Kingdom

Customs Procedure Code: 33021010

The use of this product is subject to legislation restrictions as per Regulations (EC) No. 1333/2008.

Monopropylene glycol and Triacetin have a combined maximum usage limit of 0.3% in food and 0.1% in beverages; please contact the technical team for guidance if any of these are used as a solvent or carrier in this product.

SUGGESTED APPLICATION

Beverage
 Confectionary
 Sauces
 Ice Cream
 Bakery
 Fillings

PROPERTIES

Solvent: Monopropylene Glycol Additives: Colours as described below

Preservatives: Absent

Label Declaration: Beetroot Red (E162)

Suitable for use in: EU, UK

STANDARD PACKAGING

STORAGE CONDITIONS

SHELF LIFE

100ml, 250ml, 500ml, 1Ltr, 2.5Ltr, 5Ltr HDPE Tamper Sealed

Containers

Cool temperature
Away from direct light and strong

odours

4 Months from manufacture date. Consume within one month of opening for best results

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BEETROOT RED LIQUID PROPERTIES

EEC Code: E162

Description: The concentrated juice of red beetroot (beta vulgaris) standardised for colour

strength using propylene glycol with the addition of antioxidants

Appearance: Mobile Liquid
Colour: Deep purple-red
Pigment: Beetroot Red
Pigment Content: Typically 0.4% w/w

Other Substances: None added other than those in description

Solubility: Water soluble

Label Declaration: Beetroot Red or E162

OVERALL COLOUR STRENGTH

Colour Active Dye Content

Beetroot Red E162 0.4%

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Total Plate Count: <2000 E. Coli: Absent

Yeasts: Absent Coliform: Absent

Moulds: Absent Salmonella: Absent

NUTRITIONAL INFORMATION Average values per 100gm

Energy Kcal: 216 Kcal

Energy Kj: 904Kj

Carbohydrate: 53.4gm of which sugars: 47.4gm

Fat: 0.3gm of which saturates: 0.1gm

Protein: 0gm

Salt: 0gm

The list is only comprised of relevant nutritional components. All other components can be

assumed as ZERO.

DIETARY INFORMATION

Lacto – vegetarian: Yes Vegetarian: Yes

Ovo - vegan Yes Vegan: Yes

GMO STATEMENT

Uncle Roy's Ltd is involved in the processing and blending of Flavours and Colours for supply to the Food Industry for a variety of uses. All of the ingredients that we use are of food grade quality. All ingredients are approved for use by the appropriate government bodies and comply with all current UK/EC legislation. We have recently audited our suppliers and we declare that to the best of our knowledge and intent, our products have not been manufactured via a Genetically Modified Organism (GMO) or derivative and that the product itself or any ingredient thereof does not contain any GMO. Traceability of our raw materials can be made through our own batch number and lot/batch number of our suppliers. Any new materials sourced will be checked before purchasing.

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1, Mosshill Estate, Ayr, Ayrshire, KA6 6BE Tel:01292263583 Email:<u>uncleroy@uncleroys.co.uk</u> Web:www.uncleroys.co.uk **ALLERGENS**

CATEGORY	PRESENCE	CATEGORY	PRESENCE
Cereals containing gluten and	NO	Nuts and products thereof	NO
products thereof			
Crustaceans and products thereof	NO	Celery and products thereof	NO
Eggs and products thereof	NO	Mustard and products thereof	NO
Fish and products thereof	NO	Sesame seeds and products thereof	NO
Peanuts and products thereof	NO	Sulphur dioxide and sulphates	NO**
Soybeans and products thereof	NO	Lupins and products thereof	NO
Milk and products thereof including	NO	Molluscs and products thereof	NO
lactose			

^{**} SO2 ,10mg/kg allergen labelling not required according to regulation (EU) 1169/2011 as amended.

The above list of allergens is in accordance with regulation (EU) 1169/2011 as amended.

LEGAL REQUIREMENTS

This product is in compliance with:

Council Regulation 93/315/EEC, setting basic principles of EU legislation on contaminants and food and Commission Regulation (EC) No 1881/2006 setting maximum limits for certain contaminants in food.

DISCLAIMER

The information contained herein is believed to be true and accurate. However, all statements, recommendations or suggestions are made without any guarantee, representation or warranty, express or implied on our part. We therefore disclaim to the fullest extent permitted by law, any and all warranties, including but not limited to, any implied warranties of satisfaction quality or fitness for a particular purpose. We accordingly also exclude all liability in connection with the purchaser's/user's use of the products or the information referred to herein. All such risks are assumed by the purchase/user. Further, the information contained herein is subject to change without notice. For the avoidance of doubt, however, nothing in this document excludes or limits our liability for death or personal injury caused by our negligence or for fraudulent misrepresentation.

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