Supplier Product Code:	PC-NABL-R	
Version:	2	
Issue Date:	20th June 2018	
Product Range:	Powder Colour	
Product Colour:	Navy Blue	
Product Description:		

Versatile professional grade powder pigments to add vibrant colour to your edible creations.



Pack Size:	2g e				
EAN:	506047 5078114				
Commodity Code:		21069098			
Rainbow Dust Address:	Unit 3-6 Cuerden Green Mill, Ward Street, Lostock Hall, PRESTON,				
		PR5 5HR			
Telephone:	01772 322335	01772 322335			
Web:	www.rainbowdust.co.uk				
Contacts:	Main Contact:	Jo-Anne Postlethwaite - Technical Manager			
	E-mail:	jo-anne.postlethwaite@rainbowdust.co.uk			
	Other Contacts:				
	Technical:	thomas.hopkin@rainbowdust.co.uk			
	General Enquiries: info@rainbowdust.co.uk				
	Orders: orders@rainbowdust.co.uk				
	Customer Services:	Customer Services: customer.service@rainbowdust.co.uk			
	Specification Queries: specifications@realgoodfoodplc.com				

Legal Compliance:

This product, it's hygienic manufacture, food safety, ingredients, packaging, labelling, storage and transportation within our control, conforms to all relevant UK/EU legislation in force on the date of manufacture.

The product is warranted as per the statement included in the sales documentation at time of purchase.

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BRC https://www.brcdirectory.com/InternalSite//Site.aspx?BrcSiteCode+1897405

Completed on behalf of Rainbow Dust Colours (A Real Good Food plc company):

Signed:

Name: A Hibbert

Position: **Specifications Technologist**

Reviewed and approved on behalf of Rainbow Dust Colours (A Real Good Food plc company):

0. Stle trwaite Signed:

Name: J Postlethwaite

Position: Site Technical Manager - Rainbow Dust

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Legal Name:

Powder food colour

Ingredient List:

Colours: E133, *E122.

Warning: *E122 may have an adverse effect on activity and attention in children.

Composition:	Typical Figures %	Countries of Origin	
E133 Brilliant Blue	70 -80	UK - in accordance with Council	
E122 Carmoisine	20 -30	Regulation (EEC) No 2913/92.	

Colour Pigment:

E133 Brilliant Blue	338.46ppm/2g
E122 Carmoisine	106.16ppm/2g

Nutritional:

Typical figures per 100g
not mandatory under Regulation
(EU) 1169/2011.

Dietary Information:

Colours E			Comments
			E122 - artificial
			E133 - artificial
	Suitable for	Comments	
Vegetarians	Yes		
Vegans	Yes		

Vegetarians	Yes	
Vegans	Yes	
Kosher	Yes	certified
Halal	Yes	not certified

Genetically Modified Materials:

To the best of our knowledge, this product is not made from genetically modified material and does not use processing aids or additives which are genetically modified. A GM policy is available on request.

Irradiated Materials:

This product does not contain any ingredients that have been treated with ionising radiation.

Nanomaterials:

This product does not contain any engineered nanomaterials.

Shelf life: unopened and stored correctly

60 months

Shelf Life: opened

Once opened it is the responsibility of the customers to establish the maximum permitted time until all material should be used. This will depend on their specific environment, practices and procedures.

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We do not make any "Free From" claims for our products as we d		, vanadion costin	ρ.		
Substances or products causing allergies or intolerances:					
Substance	Product contains?	Used on the same production line?	Used in the same factory?	Comments	
Cereals containing gluten, wheat, rye, barley, oats, spelt, kamut a products thereof	nd No	No	No		
except: wheat based glucose syrups including dextrose	No	No	No	exempt from allergen labelling	
Crustaceans and products thereof	No	No	No		
Eggs and products thereof	No	No	Yes	finished product containing egg stored and distributed from same site	
Fish and products thereof	No	No	No		
Peanuts and products thereof	No	No	No		
Soybeans and products thereof	No	No	Yes		
Milk and products thereof, including lactose	No	No	Yes	finished product containing milk stored and distributed from same site	
Nuts: almonds; hazelnuts; walnuts; cashews; pecan nuts; Brazil nu pistachio nuts; macademia or Queensland nuts	its; No	No	Yes	finished product containing almond stored and distributed from same site	
Celery and products thereof	No	No	No		
Mustard and products thereof	No	No	No		
Sesame seeds and products thereof	No	No	No		
Sulphur dioxide and sulphites > 10 mg/kg	No	No	No		
Lupin and products thereof	No	No	No		
Molluscs and products thereof	No	No	No		
Microbiological Testing:		. Minimum annu			
Each batch IS NOT TESTED. Routine sampling is carried out on proof of the Companism Target	ouuci categorie	s. wiiiiiiium annu	Maximum		
Enteros <10 cfu,	/g		>100 cfu/g		
Yeast & Mould <10 cfu,			>100 cfu/g		
Salmonella ND/25g			ND/25g		
Chemical Testing:			· ·		
Test Method				Standard	
n/a					
Physical Testing:					
Test Method			Standard		
colour check visual			against reference	e sample	
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Brief Process Description:

materials weighed, blended, deposited, packaged, palletised

Overview of HACCP: available upon request

Metal Detection:

n/a

Sieves:

n/a

Packaging:

SAN jar and PP lid with a paper label in a PET clam pack with paper insert

Reycling Information:

Lid - PLASTIC widely recycled

Jar - PLASTIC not recyclable

Label - PAPER widely recycled

Clam Pack - PLASTIC widely recycled

Insert - PAPER widely recycled

Production Date Code:

4 digit: digits 1-3 = day of year, digit 4 = year e.g 02/02/2017 = 0337

In the event of any issues, please quote the Best Before and Batch information

Health & Safety Data: Physical Appearance a dark blue powder Ingredients See composition section of the specification Intended use For food use only. To add colour to edible creations. Can also be used to create a food paint. Storage & Handling See specification Occupational exposure hazards None under normal conditions of use at correct storage temperature. Avoid eye contact The product will burn if ignited but under normal conditions of use will Fire/explosion hazard present no fire risk Flush with plenty of cold water. Seek medical advice if necessary Eyes: Skin: Wash with soap and water First Aid Ingestion: No hazard under normal conditions of use Inhalation: No hazard under normal conditions of use Spillage Wash area with detergent and water to avoid slip hazard Normal waste disposal in accordance with local and national laws Disposal of waste Other hazards None known Normal for food handling Protective clothing

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Handling and Usage Instruction:

<u>Use no more than 0.7g of colour per 1Kg cake</u>. Alcohol solution (Gin, Vodka or Rejuvanator Spirit, which is food grade Ethanol) may be added to the product to create a paint

Possible Applications:

Use dry powder with a paint brush to add colour and detail to your edible creations. Make a food safe paint by mixing with alcohol

Recommended Storage:

Store at ambient room temperature

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