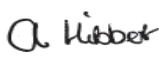
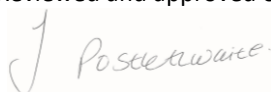


Product Technical Specification

| | | |
|---|--|--|
| Supplier Product Code: | PC-RUBY-R | |
| Version: | 2 | |
| Issue Date: | 20th June 2018 | |
| Product Range: | Powder Colour | |
| Product Colour: | Ruby | |
| Product Description: | Versatile professional grade powder pigments to add vibrant colour to your edible creations. | |
| Pack Size: | 2g ϵ | |
| EAN: | 506047 5078718 | |
| Commodity Code: | 21069098 | |
| Rainbow Dust Address: | Unit 3-6 Cuerden Green Mill, Ward Street, Lostock Hall, PRESTON, PR5 5HR | |
| Telephone: | 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.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. | | |
| GFSI Certification: | | |
| 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): | | |
| Signed: |  | |
| Name: | J Postlethwaite | |
| Position: | Site Technical Manager - Rainbow Dust | |



Product Technical Specification

| | | |
|--|--|--|
| Legal Name: | | |
| Powder food colour | | |
| Ingredient List: | | |
| Colours: *E122, E153. | | |
| Warning: *E122 may have an adverse effect on activity and attention in children. | | |
| Composition: | | |
| | Typical Figures % | Countries of Origin |
| E122 Carmoisine | 95 - 99 | UK - in accordance with Council Regulation (EEC) No 2913/92. |
| E153 Vegetable Carbon | <5 | |
| Colour Pigment: | | |
| E122 Carmoisine | 450.98ppm/2g | |
| E153 Vegetable Carbon | 37.26ppm/2g | |
| Nutritional: | | |
| Method: Calculated | Typical figures per 100g | |
| Energy (kJ/kcal) | not mandatory under Regulation (EU) 1169/2011. | |
| Fat (g) | | |
| of which saturates (g) | | |
| Carbohydrates (g) | | |
| of which sugars (g) | | |
| Protein (g) | | |
| Salt (g) | | |
| Dietary Information: | | |
| | Comments | |
| Colours | E122 - artificial E153 - natural | |
| | Suitable for | Comments |
| 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. | | |

Product Technical Specification

| Free From Claims: | | | | |
|---|-------------------|-----------------------------------|---------------------------|--|
| We do not make any "Free From" claims for our products as we do not conduct any validation testing. | | | | |
| 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 and products thereof | 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 nuts; pistachio nuts; macademia or Queensland nuts | 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: | | | | |
| Each batch IS NOT TESTED. Routine sampling is carried out on product categories. Minimum annually. | | | | |
| Organism | Target | Maximum | | |
| Enteros | <10 cfu/g | >100 cfu/g | | |
| Yeast & Mould | <10 cfu/g | >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 sample | | |

Product Technical Specification

| | | |
|---|--|---|
| 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 | | |
| Recycling 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 deep purple/red 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 | |
| Fire/explosion hazard | The product will burn if ignited but under normal conditions of use will present no fire risk | |
| First Aid | Eyes: | Flush with plenty of cold water. Seek medical advice if necessary |
| | Skin: | Wash with soap and water |
| | 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 | |
| Disposal of waste | Normal waste disposal in accordance with local and national laws | |
| Other hazards | None known | |
| Protective clothing | Normal for food handling | |

Product Technical Specification

Handling and Usage Instruction:

Use no more than 0.3g of colour per 1Kg cake. 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