

GREEN COLOUR

Item number	6511																
Product type	Food colouring with natural colouring, for baked and unbaked products.																
Method	PLEASE NOTE: The colour degrades egg white proteins and should therefore not be applied in icings and meringues.																
Composition	Water, colour E100 and E131, preservative E202 (0,1%), acid E330.																
Nutritional information per 100 g	<table> <tr> <td>Energy value</td><td><5kJ, <1kcal</td></tr> <tr> <td>Fat</td><td><0,5 g</td></tr> <tr> <td>of which saturated</td><td><0,5 g</td></tr> <tr> <td>Carbohydrate</td><td><0,5 g</td></tr> <tr> <td>of which saccharides</td><td><0,5 g</td></tr> <tr> <td>Protein</td><td><0,5 g</td></tr> <tr> <td>Sodium</td><td><0,5 g</td></tr> <tr> <td>correspondens to approx</td><td>0,00 g salt</td></tr> </table>	Energy value	<5kJ, <1kcal	Fat	<0,5 g	of which saturated	<0,5 g	Carbohydrate	<0,5 g	of which saccharides	<0,5 g	Protein	<0,5 g	Sodium	<0,5 g	correspondens to approx	0,00 g salt
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Chemical/physical data	<table> <tr> <td>Density [kg/ l]</td><td>1,01 ± 0,02 (20 °C)</td></tr> <tr> <td>Dry substance [%]</td><td>9,4 ± 0,5 (105 °C,3h)</td></tr> <tr> <td>pH [10 % solution]</td><td>5 ± 0,4</td></tr> </table>	Density [kg/ l]	1,01 ± 0,02 (20 °C)	Dry substance [%]	9,4 ± 0,5 (105 °C,3h)	pH [10 % solution]	5 ± 0,4										
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Allergens	No allergens, according to regulations 1169/2011/EC.																
GMO Status	The raw materials of this product are not genetically modified organisms (GMO) and they are not produced from GMO. According to regulations 1829/2003/EC and 1830/2003/EC.																
Microbiology Typical values	<table> <tr> <td>Total plate count</td><td>< 10 000 cfu/g</td></tr> <tr> <td>Yeast</td><td>< 100 cfu/g</td></tr> <tr> <td>Mould</td><td>< 100 cfu/g</td></tr> <tr> <td>Enterobacteriaceae</td><td>< 100 cfu/g</td></tr> </table>	Total plate count	< 10 000 cfu/g	Yeast	< 100 cfu/g	Mould	< 100 cfu/g	Enterobacteriaceae	< 100 cfu/g								
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Pesticides/Heavy Metals Typical va	According to regulation 396/2005/EC and 1881/2006/EC.																
Storage	Recommended 10-18 °C. Avoid exposure to direct sun.																
Other information	Consistency: Liquid Colour: Green Taste: Neutral																
Shelf life, months	12																
Packaging	6 kg (6x1 kg), Bottle in box. 5 kg, Canister.																

All information and recommendations are based on tests and research believed to be reliable. No guaranty of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Swedish food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.

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Recommended declaration to end user

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