



## SPECIFICATION

### RED BEET JUICE EXTRACT

Code: NC1621

<b>Description</b>	A dark red viscous liquid extract comprising the concentrated juice of Red Beet, pH standardised using Vegetable Glycerine and GM free Citric Acid		
<b>Appearance</b>	Dark Red Liquid		
	Suitable for: Vegetarian	Vegan	Kosher Halal
			GM Free Non-irradiated
<b>Uses</b>	Food Colour compliant with Commission Regulation (EU) no 231/2012		
<b>Usage rate</b>	As required		
<b>Product identification</b>	E162 Red Beet Extract		
<b>Ingredients</b>	Red Beet Juice, Glycerine, Citric Acid		

#### Major Allergens

Celery and its derivatives	Absent
Crustaceans and their derivatives	Absent
Egg and its derivatives	Absent
Fish and their derivatives	Absent
Gluten	Absent
Lupins and their derivatives	Absent
Milk and its derivatives	Absent
Molluscs and their derivatives	Absent
Mustard and its derivatives	Absent
Nuts, their oils and other derivatives	Absent
Peanuts, their oils and other derivatives	Absent
Sesame seeds, their oils and other derivatives	Absent
Soya and its derivatives	Absent
Sulphur dioxide (and sulphites at levels above 10mg/kg or 10mg/l, expressed as SO <sub>2</sub> )	Absent

#### Chemical

Available Water	15 g/100g	max
Lead	2 ppm	max
Arsenic	3 ppm	max
Mercury	1 ppm	max
Cadmium	1 ppm	max

Notes Nutritional analysis based upon calculation only. Solids Content 60-65%

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**Nutrition**

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
1196	295	66.2 g/100g	46.1 g/100g	2.6 g/100g	0.5 mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsant.	Trans	Protein
0.0 g/100g	0.0g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g

Nutritional results are based upon calculation only, not specific product testing, unless otherwise notified.

**Physical**

Absorption (Dist Water) 3.3 - 4.5

Sieve Mesh 1mm 100% Passes

E<sub>1</sub> @ 535nm Corresponds Betanin 0.3 - 0.4%

Organoleptic Passes

Notes Storage at chill store temperatures ensures maintenance of colour value for 9 months. At ambient temperatures there may be a loss of colour value after 3 months. The microbiological safety and keeping quality is not affected

**Microbiological**

TVC	1000 cfu/g	max
Yeasts	100 cfu/g	max
Moulds	100 cfu/g	max
Coliforms	0 cfu/g	max
Enterobacteriaceae	10 cfu/g	max
E coli	10 cfu/g	max
Salmonella	Not Detected in 25g	max
B cereus	0 cfu/g	max
S aureus	0 cfu/g	max
Cl perfringens	0 cfu/g	max
Listeria	Not Detected in 25g	max
Aerobic Plate Count	1,000 cfu/g	max

**Storage****Temp and humidity**

Shelf life 9 Months in chilled conditions (2-6 °C). Shelf Life 3 months at ambient temperatures (7-20 °C)

**Shelf life**

9 Months on opening: 1 Months

**Packaging**

Food grade plastic jerries

**Handling**

This product is safe for the intended use. Avoid ingestion or direct contact by applying suitable protective measures and personal hygiene. For full safety information and necessary precautions, please refer to the Material Safety Data Sheet

This product does not contain GMO material.  
does not contain irradiated material

This product

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