



The store behind your bakery

Kluman and Balter Limited

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Product Name: Egg Yellow Liquid Colour
Product Code: 0077
Description: An aqueous solution of Tartrazine E102 (2.75%) & Ponceau Red 4R E124 (0.07%) in water
Suggested Rate of Use: From 0.1%
Place of Manufacture: United Kingdom
Customs Procedure Code: 100018

Tartrazine

EEC Code: E102
Description: Alluminum lake of European permitted synthetic food colour. Product is a free flowing blendable powder, free from lumps or visible impurities
Colour Strength: 20-26%

Tatrazine (E102) is included in the 'Southampton 6' consequently when used products must display the warning. 'May have effects on activity and attention in children'

The use of this product is subject to legislation restrictions as per EC Directive 1333/2008. For guidance please contact out technical services department.

Ponceau 4R

EEC Code: E124
Description: Alluminum lake of European permitted synthetic food colour. Product is a free flowing blendable powder, free from lumps or visible impurities
Colour Strength: 20-26%

Ponceau 4R (E124) is included in the 'Southampton 6' consequently when used products must display the warning. 'May have effects on activity and attention in children'

The use of this product is subject to legislation restrictions as per EC Directive 1333/2008. For guidance please contact out technical services department.

Date: 10.03.17

Issue:2

Suggested Application

1. Beverage	2. Confectionary	3. Sauces
4. Ice Cream	5. Bakery	6. Fillings

Standard Packaging

1l, 5l or 25l HDPE containers

Storage Conditions

Ambient Temperatures
Away from direct light and strong odours

Shelf Life

6 Months from delivery

Microbiological Properties

Total Plate Count	<2000	E. Coli	Absent
Yeasts	Absent	Coliform	Absent
Moulds	Absent	Salmonella	Absent

Nutritional Information

The nutritional content of this liquid does not contribute to the nutritional value of foods, due to the extremely low use level.

Dietary Information

Lacto – vegetarian:	Yes	Vegan:	Yes
Ovo- vegan:	Yes	Vegetarian:	Yes

GMO Statement

Flaverco 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 governmental 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 number/batch number of our suppliers'. Any new materials sourced, will be checked before purchasing.

Allergens (Legal directives)

	Presence		Presence
Cereals containing gluten and products thereof	No	Celery and products thereof	No
Crustaceans and products thereof	No	Mustard and products thereof	No
Fish and products thereof	No	Mustard and products thereof	No
Peanuts and products thereof	No	Sesame seeds and products thereof	No
Soybeans and products thereof	No	Sulphur dioxide and sulphates	No*
Milk and products thereof (incl. lactose)	No	Lupins and products thereof	No
Nuts and products thereof	No	Molluscs and products thereof	No

**SO2 <10mg/kg allergen labelling not required according to the European Food Labelling Directive 2000/13/EC as amended.
The above list of allergens is in accordance with Annex IIIa of the European Food Labelling Directive 2000/13/EC as amended.*