



The store behind your bakery

Kluman and Balter Limited

The i.o. Centre
Unit 8
Lea Road
Waltham Cross
EN9 1AS

Tel: 01992 704000

Technical Department

Tel: 01992 704020

Fax: 01992 764937

E: technical@kaybeefoods.com

Web: www.klumanandbalter.com

SPECIFICATION

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

The use of this product is subject to legislation restrictions as per Regulation (EC) No 1334/2008 and/or 1333/2008. Monopropylene glycol and Triacetin have a combined maximum usage limit of 0.3% in food and 0.1% in beverages; please contact the technical team for guidance if any of these are used as a solvent in this product.

Suggested Application

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

Properties

Solvent: Water
Additives: Colours as described below
Preservative: Absent
Label Declaration: Colour: Tartrazine, Ponceau 4R (or)
Colour: E102, E124
Suitable for use in: EU, UK

Standard Packaging

1l, 5l or 25l HDPE containers
When a product is weighted in Kilos, the most appropriate sized container based on the available capacities will be utilized

Storage Conditions

Ambient Temperatures
Away from direct light and strong odours

Shelf Life

6 Months from manufacture date

Tartrazine Powder Properties

EEC Code:	E102
Description:	European permitted synthetic food colour. Product is a free flowing blendable powder, free from lumps or visible impurities.
Colour:	Yellow
Other Substances:	Sodium sulphate 15% maximum
Label Declaration:	Tartrazine or E102

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

Ponceau 4R Powder Properties

EEC Code:	E124
Description:	European permitted synthetic food colour. Product is a free flowing blendable powder, free from lumps or visible impurities.
Colour:	Red
Other substances:	Sodium sulphate 20% maximum
Label Declaration:	Ponceau 4R or E124

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'**

Overall Colour Strength

Colour	Active Dye Content
Tartrazine E102	2.4750%
Ponceau 4R E124	0.0595%

Microbiological Properties

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

Nutritional Information *Average values per 100g*

Energy (Kcal)	Nil
Energy (KJ)	Nil
Carbohydrate	Nil
Protein	Nil
Fat	Nil

The list comprises relevant nutritional components only. All other components can be assumed as zero.

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


*SO₂ <10mg/kg allergen labelling not required according to Regulation (EU) 1169/2011 as amended.

The above list of allergens is in accordance with Regulation (EU) 1169/2011 as amended.

Legal Requirements

This product is in compliance with:

Council Regulation 93/315/EEC, setting basic principles of EU legislation on contaminants and food, and Commission Regulation (EC) No 1881/2006 setting maximum limits for certain contaminants in food.

Issued: 21/04/2022
Signature: 
Print Name: S. Burrows
Position: Technical Director
Version 6 Issued: 4th February 2021

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