

## PRODUCT SPECIFICATION

### EXBERRY® Shade Rubescent Red - HP

#### GNT Product No. 79180003

EXBERRY® Shade Rubescent Red - HP is manufactured from vegetables.

Due to the manufacturing process this product still delivers, to a considerable extent, the valuable properties and constituents of the raw material giving this product its characteristic taste and colour.

#### Manufacturing

Manufactured from sweet potato, carrot  
Processed with water, and citric acid, sucrose syrup

#### Colouring Properties

Colour strength at pH 3	900 - 1.100	
Lambda max in standard medium	505 - 515	nm

#### Physical and Chemical Properties

pH of 10% solution	< 4,0	pH
Dry matter	65,0 - 72,0	°Brix
Density	1,25 - 1,40	kg/l
Total acidity as citric acid, pH 8.1	< 180	g/kg

#### Microbiological Data

Total plate count aerobic	< 1000	cfu/g
Moulds	< 100	cfu/g
Yeasts	< 100	cfu/g
Escherichia coli	not detectable	cfu/g
Salmonella	not detectable	cfu/25g

#### General Appearance

Solubility	water soluble
Appearance	liquid, homogeneous
Odour	no off-flavour
Taste	typical, sour
Colour shade	yellowish-red

**Nutritional Data (average per 100 g)**

Energy	1,040	kJ/100g
Energy	245	kcal/100g
Fat	0,5	g/100g
Of which saturates	0,15	g/100g
Carbohydrate	45,0	g/100g
Of which sugars	30,0	g/100g
Fibre	1,5	g/100g
Protein	2,0	g/100g
Salt (sodium x 2.5)	0,25	g/100g
Ash	4,00	g/100g

This product is not standardised on the above given nutritional values. Due to the nature of this product the nutritional composition can vary and therefore this data represents only typical average values. The product does deliver vitamins and minerals, but the level of those substances is neither significantly high nor standardised to a specific amount.

**Shelf Life and Storage Conditions**

9 months cooled at <10°C (50°F)

15 months deep frozen at -18°C (0°F)

Shelf life is given as best use by date and applies to unopened and tightly sealed original containers.

**Safety Data Sheet**

According to Regulation (EC) No 1272/2008 (CLP) this product is classified as Eye Irrit., category 2 (H319-Causes serious eye irritation). For further information please see GNT Safety Data Sheet.

**GMO Status**

This product does not contain, consist of, and has not been produced from raw materials originating from genetically modified organisms. This product is not subject to labelling according to the European Regulation (EC) No 1829/2003 and 1830/2003 (consolidated versions).

**Irradiation**

This product and its components have not been irradiated.

**Novel Food**

This product is not a novel food according to European Regulation (EU) 2015/2283 (consolidated version).

**Nanotechnology**

This product and its components are produced without the use of nanotechnology (according to European Regulation (EU) 2015/2283; consolidated version).

**Vegetarians / Vegans**

This product is suitable for vegetarians and vegans. The product does not contain any animal products / derivatives.

**Dietetic Foods**

The use of the above mentioned product for dietetic foods, such as foods for infants and young children etc., needs to be verified case by case.

**Kosher Status**

This product is kosher parve approved. A certificate is available upon request.

**Halal Status**

This product complies with the general guidelines for use of the term "halal" as laid down in Codex Alimentarius.

**Pesticides / Mycotoxins / Heavy Metals**

The product complies with the requirements of Regulation (EU) 2023/915 and Regulation (EC) No 396/2005 (consolidated versions).

**Quality Assurance**

The food safety management system at GNT is certified by a GFSI (Global Food Safety Initiative) recognized scheme. HACCP is an integral part of our management system.

**Allergens**

No presence of allergenic substances listed in Annex II of Regulation (EC) No 1169/2011.

**Gluten**

This product is gluten-free (< 20 ppm gluten) according to Regulation (EU) No 828/2014.

**Country of Origin**

The Netherlands

**Labelling and Regulatory Information**

Labeling and regulatory information is available upon request for most countries of interest.

**Product Handling**

This product can be dosed in the final application on a quantum satis basis. To ensure homogeneity the product should be stirred or shaken prior to use. All handling should be according to good manufacturing practice to avoid the risk of any adverse effect to the product. Any product discharged should not be returned to the original container and part used containers should be re-sealed and stored according to the recommended conditions.