

PRODUCT SPECIFICATION - EU**EXBERRY® Shade Veggie Red****GNT Product No. 84180007**

EXBERRY® Shade Veggie Red is a food with colouring properties (so called Colouring Food) and 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 radish, carrot
Processed with water, and citric acid

Colouring Properties

Colour strength at pH 3	1.350 - 1.650	
Lambda max in standard medium	510 - 520	nm

Physical and Chemical Properties

pH of 10% solution	< 4,0	pH
Dry matter	65,0 - 75,0	°Brix
Density	1,25 - 1,40	kg/l
Total acidity as citric acid, pH 8.1	< 250	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

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

Nutritional Data (average per 100 g)

Energy	1,005	kJ/100g
Energy	235	kcal/100g
Fat	0,2	g/100g
Of which saturates	0,20	g/100g
Carbohydrate	40,0	g/100g
Of which sugars	20,0	g/100g
Fibre	1,0	g/100g
Protein	4,5	g/100g
Salt (sodium x 2.5)	0,85	g/100g
Ash	3,00	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.

Transport Conditions

This product is suitable for ambient transport, however it is recommended that the period of time is controlled, ideally not exceeding 10 days. Any exposure to extreme conditions (for example high temperatures, direct sunlight etc) should be avoided.

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).

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EXBERRY® Shade Veggie Red .

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The information contained herein or any other information given by us is, to the best of our knowledge and belief, accurate. However, since the conditions of handling and use are beyond our control, we do not guarantee any results, and we are not liable for any damage incurred by following these suggestions. Nothing contained herein is to be construed as a recommendation for use in violation of any patents or of applicable laws or regulations.

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.

Customs Tariff Number

Please note that the customs tariff number in other countries might vary and that GNT International B.V. does not accept any responsibility/liability in this respect. The product is categorised to the following customs tariff number (EU): 32030010

Country of Origin

The Netherlands

Labelling and Regulatory Information

We herewith confirm that the above mentioned product is a Colouring Food (not selectively extracted according to Regulation (EC) No 1333/2008) complying with the "NATCOL Code of Practice for the Classification, Manufacturing, Use and Labelling of Colouring Foods (EU)".

GNT recommends to label this product on the ingredient list of the final product within the EU as follows:

Colouring Food (concentrate of radish, carrot) or Concentrate (radish, carrot)

The components which are used in the processing of this product (listed as "processed with" within this product specification) are not required to be included in the ingredient list of the final product if they do not have a technological function within the final product. This is a case by case decision depending on the composition and dosage in the final product.

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.