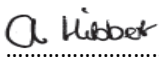



# Product Technical Specification

<b>Supplier Product Code:</b>	LC-HOGR-R	
<b>Version:</b>	1	
<b>Issue Date:</b>	31st January 2018	
<b>Product Range:</b>	Liquid Colour	
<b>Product Colour:</b>	Holly Green	
<b>Product Description:</b>	A highly concentrated professional grade liquid food colour for your edible creations	
<b>Pack Size:</b>	19g	
<b>EAN:</b>	506047 5075533	
<b>Commodity Code:</b>	21069098	
<b>Rainbow Dust Address:</b>	Unit 3-6 Cuerden Green Mill, Ward Street, Lostock Hall, PRESTON, PR5 5HR	
<b>Telephone:</b>	01772 322335	
<b>Web:</b>	<a href="http://www.rainbowdust.co.uk">www.rainbowdust.co.uk</a>	
<b>Contacts:</b>	<b>Main Contact:</b>	Jo-Anne Postlethwaite - Technical Manager
	<b>E-mail:</b>	<a href="mailto:jo-anne.postlethwaite@rainbowdust.co.uk">jo-anne.postlethwaite@rainbowdust.co.uk</a>
	<b>Other Contacts:</b>	
	<b>Technical:</b>	<a href="mailto:thomas.hopkin@rainbowdust.co.uk">thomas.hopkin@rainbowdust.co.uk</a>
	<b>General Enquiries:</b>	<a href="mailto:info@rainbowdust.co.uk">info@rainbowdust.co.uk</a>
	<b>Orders:</b>	<a href="mailto:orders@rainbowdust.co.uk">orders@rainbowdust.co.uk</a>
	<b>Customer Services:</b>	<a href="mailto:customer.service@rainbowdust.co.uk">customer.service@rainbowdust.co.uk</a>
	<b>Specification Queries:</b>	<a href="mailto:specifications@realgoodfoodplc.com">specifications@realgoodfoodplc.com</a>
<b>Legal Compliance:</b>		
This product, it's hygienic manufacture, food safety, ingredients, packaging, labelling, storage and transportation within our control, conforms to all relevant UK/EU legislation in force on the date of manufacture.		
The product is warranted as per the statement included in the sales documentation at time of purchase.		
<b>Certification:</b>		
SALSA accredited		
Completed on behalf of Rainbow Dust Colours (A Real Good Food plc company):		
Signed:		
Name:	A Hibbert	
Position:	Specifications Technologist	
Reviewed and approved on behalf of Rainbow Dust Colours (A Real Good Food plc company):		
Signed:		
Name:	J Postlethwaite	
Position:	Site Technical Manager - Rainbow Dust	



# Product Technical Specification

<b>Legal Name:</b>		
Concentrated liquid food colour		
<b>Ingredient List:</b>		
Humectant: E422, Propylene glycol, Water, Colours: *E102, E133, *E124.		
<b>Warning:</b> *E102 and *E124 may have an adverse effect on activity and attention in children		
<b>Composition:</b>		
	<b>Typical Figures %</b>	<b>Countries of Origin</b>
E422 Glycerol	55 - 65	UK - in accordance with Council Regulation (EEC) No 2913/92.
Water	25 - 35	
E1520 Propylene Glycol	5 - 10	
E102 Tartrazine	<5	
E133 Brilliant Blue FCF	<5	
E124 Ponceau 4R	<1	
<b>Colour Pigment:</b>		
E102 Tartrazine	711.36ppm/19g	
E133 Brilliant Blue FCF	218.5ppm/19g	
E124 Ponceau 4R	100.51ppm/19g	
<b>Nutritional:</b>		
Method: Calculated	Typical figures per 100g	
Energy (kJ/kcal)	not mandatory under Regulation (EU) 1169/2011	
Fat (g)		
of which saturates (g)		
Carbohydrates (g)		
of which sugars (g)		
Protein (g)		
Salt (g)		
<b>Dietary Information:</b>		
	Comments	
Colours	E102 - artificial E124 - artificial E133 - artificial	
	Suitable for	Comments
Vegetarians	Yes	
Vegans	Yes	
Kosher	Yes	certified
Halal	Yes	not certified
<b>Genetically Modified Materials:</b>		
To the best of our knowledge, this product is not made from genetically modified material and does not use processing aids or additives which are genetically modified. A GM policy is available on request.		
<b>Irradiated Materials:</b>		
This product does not contain any ingredients that have been treated with ionising radiation.		
<b>Nanomaterials:</b>		
This product does not contain any engineered nanomaterials.		
<b>Shelf life: unopened and stored correctly</b>		
36 months		
<b>Shelf Life: opened</b>		
Once opened it is the responsibility of the customers to establish the maximum permitted time until all material should be used. This will depend on their specific environment, practices and procedures.		

# Product Technical Specification

<b>Free From Claims:</b>				
We do not make any "Free From" claims for our products as we do not conduct any validation testing.				
<b>Substances or products causing allergies or intolerances:</b>				
Substance	Product contains?	Used on the same production line?	Used in the same factory?	Comments
Cereals containing gluten, wheat, rye, barley, oats, spelt, kamut and products thereof	No	No	No	
except: wheat based glucose syrups including dextrose	No	No	No	exempt from allergen labelling
Crustaceans and products thereof	No	No	No	
Eggs and products thereof	No	No	Yes	finished product containing egg stored and distributed from same site
Fish and products thereof	No	No	No	
Peanuts and products thereof	No	No	No	
Soybeans and products thereof	No	Yes	Yes	
Milk and products thereof, including lactose	No	No	Yes	finished product containing milk stored and distributed from same site
Nuts: almonds; hazelnuts; walnuts; cashews; pecan nuts; Brazil nuts; pistachio nuts; macademia or Queensland nuts	No	No	Yes	finished product containing almond stored and distributed from same site
Celery and products thereof	No	No	No	
Mustard and products thereof	No	No	No	
Sesame seeds and products thereof	No	No	No	
Sulphur dioxide and sulphites > 10 mg/kg	No	No	No	
Lupin and products thereof	No	No	No	
Molluscs and products thereof	No	No	No	
<b>Microbiological Testing:</b>				
Each batch IS NOT TESTED. Routine sampling is carried out on product categories. Minimum annually.				
Organism	Target	Maximum		
Enteros	<10 cfu/g	>100 cfu/g		
Yeast & Mould	<10 cfu/g	>100 cfu/g		
Salmonella	ND/25g	ND/25g		
<b>Chemical Testing:</b>				
Test	Method	Standard		
n/a				
<b>Physical Testing:</b>				
Test	Method	Standard		
colour check	visual	against reference sample		

# Product Technical Specification

<b>Brief Process Description:</b>		
materials weighed, blended, deposited, packaged, palletised		
<b>Overview of HACCP: available upon request</b>		
<b>Metal Detection:</b>		
n/a		
<b>Sieves:</b>		
n/a		
<b>Packaging:</b>		
PET bottle and cap with paper label and PP tamper evident seal in a PET clam pack with paper insert		
<b>Recycling Information:</b>		
Cap - PLASTIC widely recycled Bottle - PLASTIC widely recycled Label - PAPER widely recycled Tamper Evident Seal - PLASTIC widely recycled Clam Pack - PLASTIC widely recycled Insert - PAPER widely recycled		
<b>Production Date Code:</b>		
4 digit: digits 1-3 = day of year, digit 4 = year e.g 02/02/2017 = 0337 In the event of any issues, please quote the Best Before and Batch information		
<b>Health &amp; Safety Data:</b>		
Physical Appearance	dark green viscous liquid	
Ingredients	See composition section of the specification	
Intended use	For food use only. A concentrated colour designed for mixing into royal icing or buttercream. Can be used through an airbrush.	
Storage & Handling	See specification	
Occupational exposure hazards	None under normal conditions of use at correct storage temperature. Avoid eye contact	
Fire/explosion hazard	The product will burn if ignited but under normal conditions of use will present no fire risk	
First Aid	Eyes:	Flush with plenty of cold water. Seek medical advice if necessary
	Skin:	Wash with soap and water
	Ingestion:	No hazard under normal conditions of use
	Inhalation:	No hazard under normal conditions of use
Spillage	Wash area with detergent and water to avoid slip hazard	
Disposal of waste	Normal waste disposal in accordance with local and national laws	
Other hazards	None known	
Protective clothing	Normal for food handling	

# Product Technical Specification

## Handling and Usage Instruction:

**For each 1Kg of cake, you should use no more than 9g of Liquid Colour.**

As this is a concentrated food colour, this might need to be thinned down slightly using water to create a paler shade of colour.

## Possible Applications:

Mix into royal icing, buttercream and great for using through an airbrush.

## Recommended Storage:

store at ambient room temperature