


# Product Technical Specification

<b>Supplier Product Code:</b>	LU-TF-ME-RURE-R	
<b>Version:</b>	1	
<b>Issue Date:</b>	6th June 2022	
<b>Product Range:</b>	Lustre	
<b>Product Colour:</b>	Ruby Red Lustre	
<b>Product Description:</b>	<p>Beautiful indulgent lustre dust to add vibrant colour and shine to your edible creations.</p>	
		
<b>Pack Size:</b>	Minimum Weight 3g	
<b>EAN:</b>	5060818820875	
<b>Commodity Code:</b>	2106909260	
<b>Contacts:</b>	<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>Addresses:</b>	<b>RAINBOW DUST COLOURS</b> Unit 3-6 Cuerden Green Mill Ward Street Preston PR5 5HR	<b>RENSHAW EUROPE</b> Chemin du Cyclotron 6 1348 Louvain la Neuve Belgium
<b>Telephone:</b>	01772 322335	
<b>Web:</b>	<a href="http://www.rainbowdust.co.uk">www.rainbowdust.co.uk</a>	
<b>Legal Compliance:</b>		
<p>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.</p> <p>The product is warranted as per the statement included in the sales documentation at time of purchase.</p>		
<b>GFSI Certification:</b>		
BRC - <a href="https://www.brcdirectory.com/InternalSite//Site.aspx?BrcSiteCode+1897405">https://www.brcdirectory.com/InternalSite//Site.aspx?BrcSiteCode+1897405</a>		
<p>Completed on behalf of Rainbow Dust Colours (A Real Good Food plc company):</p> <p><i>S Cheetham</i></p> <p>Signed: .....</p> <p>Name: S Cheetham</p> <p>Position: Specifications Technologist</p>		

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<b>Legal Name:</b>		
Powder food colour		
<b>Ingredient List:</b>		
Colour: E172.		
<b>Composition:</b>		
E172 Iron Oxides and Hydroxides*	Typical Figures %	Countries of Origin
	100	Germany - in accordance with Council Regulation (EEC) No 2913/92.
*Contains E555 as a non declarable carrier under Regulations (EC) 1333/2008 and (EU) 1169/2011		
<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
Colour		E172 - natural
	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>		
60 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

Free From Claims:				
We do not make any "Free From" claims for our products as we do not conduct any validation testing.				
Substances or products causing allergies or intolerances:				
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	No	
Fish and products thereof	No	No	No	
Peanuts and products thereof	No	No	No	
Soybeans and products thereof	No	No	Yes	soya lecithin
Milk and products thereof, including lactose	No	No	No	
Nuts: almonds; hazelnuts; walnuts; cashews; pecan nuts; Brazil nuts; pistachio nuts; macademia or Queensland nuts	No	No	No	
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	
Microbiological Testing:				
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	
Chemical Testing:				
Test	Method		Standard	
n/a				
Physical Testing:				
Test	Method		Standard	
colour check	visual		against reference sample	

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<b>Brief Process Description:</b>		
Material deposited, packaged and metal detected.		
<b>Overview of HACCP: available upon request</b>		
<b>Metal Detection:</b>		
Checked at start up, every hour and end of each packing run.		
<b>Sieves:</b>		
n/a		
<b>Packaging:</b>		
SAN jar and PP lid with a paper label in a PET clam pack with paper insert		
<b>Recycling Information:</b>		
Lid - PLASTIC widely recycled		
Jar - PLASTIC not recyclable		
Label - PAPER 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		a red powder
Ingredients		See composition section of the specification
Intended use		For food use only. To dust edible creations. Can also be used to create a food safe paint.
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:

Use dry with a paint brush to dust lustre on to your edible creations. Alternatively create a food safe paint by mixing with alcohol.

## Possible Applications:

Use dry powder with a paint brush to add colour and detail to your edible creations.  
Make a food safe paint by mixing with alcohol

## Recommended Storage:

Replace lid after use, store at ambient room temperature.