

Product Technical Specification

Supplier Product Code:	CCP-BLAC-R	
Version:	1	
Issue Date:	19th October 2018	
Product Range:	Cake Craft Pen	
Product Colour:	Black	
Product Description:	Ready to use edible ink pen for adding fine detail to your edible creations.	



Pack Size:	N/A	
EAN:	5060475074116	
Commodity Code:	21069098	

Rainbow Dust Address:	Unit 3-6 Cuerden Green Mill, Ward Street, Lostock Hall, PRESTON, PR5 5HR	
Telephone:	01772 322335	
Web:	www.rainbowdust.co.uk	

Contacts:	Main Contact:	Jo-Anne Postlethwaite - Technical Manager
	E-mail:	jo-anne.postlethwaite@rainbowdust.co.uk
	Other Contacts:	
	Technical:	thomas.hopkin@rainbowdust.co.uk
	General Enquiries:	info@rainbowdust.co.uk
	Orders:	orders@rainbowdust.co.uk
	Customer Services:	customer.service@rainbowdust.co.uk
	Specification Queries:	specifications@realgoodfoodplc.com

Legal Compliance:
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.
GFSI Certification:
BRC - https://www.brcdirectory.com/InternalSite//Site.aspx?BrcSiteCode+1897405

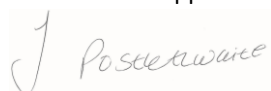
Completed on behalf of Rainbow Dust Colours (A Real Good Food plc company):

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

Legal Name:		
food colour		
Ingredient List:		
Water, Humectant: E422, Ethanol, Colours: *E122, *E102, E133.		
Warning: *E102, *E122 may have an adverse effect on activity and attention in children.		
Composition:		
	Typical Figures %	Countries of Origin
Water	50 - 60	UK - in accordance with Council Regulation (EEC) No 2913/92.
E422 Glycerine	15 - 25	
Ethanol	10 - 20	
E122 Carmoisine	<5	
E102 Tartrazine	<5	
E133 Brilliant Blue	<5	
Colour Pigment:		
E122 Carmoisine	43.771ppm/1.3g	
E102 Tartrazine	32.5ppm/1.3g	
E133 Brilliant Blue	21.294ppm/1.3g	
Nutritional:		
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)		
Dietary Information:		
		Comments
Colours		E102 - artificial E122 - artificial E133 - artificial
	Suitable for	Comments
Vegetarians	Yes	
Vegans	Yes	
Kosher	Yes	certified
Halal	No	
Genetically Modified Materials:		
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.		
Irradiated Materials:		
This product does not contain any ingredients that have been treated with ionising radiation.		
Nanomaterials:		
This product does not contain any engineered nanomaterials.		
Shelf life: unopened and stored correctly		
36 months from date of manufacture		
Shelf Life: opened		
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.		

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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	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	No	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	
Microbiological Testing:				
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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Brief Process Description:		
materials weighed, blended, filter prepared, pen assembled, packaged, palletised		
Overview of HACCP: available upon request		
Metal Detection:		
n/a		
Sieves:		
n/a		
Packaging:		
PP pen, PET filter, paper label, plastic blister front, paper backing board		
Production Date Code:		
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		
Health & Safety Data:		
Physical Appearance	Black liquid	
Ingredients	See composition section of the specification	
Intended use	For food use only. To add colour to edible creations.	
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	

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Handling and Usage Instruction:

Use thick or thin end depending on the level of detail required. Replace lid after use.

Possible Applications:

With our Cake Craft Pens you get the best of both worlds. A superfine 0.5mm nib for detail work and a broader 2.5mm nib for bold pattern designs. The free flowing ink means you only need a light pressure, so can draw directly on to finished cake.

Recommended Storage:

Replace lid after each use.

Store at room temperature.