

Product Technical Specification

Supplier Product Code:	LC-BLAC-R	
Version:	1	
Issue Date:	31st January 2018	
Product Range:	Liquid Colour	
Product Colour:	Black	
Product Description:	A highly concentrated professional grade liquid food colour for your edible creations	



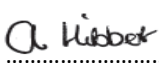
Pack Size:	19g	
EAN:	506047 5075410	
Commodity Code:	21069098	

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.
Certification:
SALSA accredited

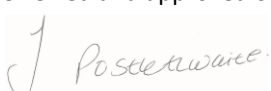
Completed on behalf of Rainbow Dust Colours (A Real Good Food plc company):

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

Legal Name:		
Concentrated liquid food colour		
Ingredient List:		
Humectant: E422, Propylene glycol, Water, Colours: *E122, *E102, E133.		
Warning: *E122 and *E102 may have an adverse effect on activity and attention in children		
Composition:	Typical Figures %	Countries of Origin
E422 Glycerol	50 - 60	UK - in accordance with Council Regulation (EEC) No 2913/92
Water	25 - 35	
E1520 Propylene Glycol	5 - 10	
E122 Carmoisine	5 - 10	
E102 Tartrazine	<5	
E133 Brilliant Blue	<5	
Colour Pigment:		
E122 Carmoisine	855.95ppm/19g	
E102 Tartrazine	726.18ppm/19g	
E133 Brilliant Blue	501.41ppm/19g	
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	Yes	not certified
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		
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	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	
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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Brief Process Description:		
materials weighed, blended, deposited, packaged, palletised		
Overview of HACCP: available upon request		
Metal Detection:		
n/a		
Sieves:		
n/a		
Packaging:		
PET bottle and cap with paper label and PP tamper evident seal in a PET clam pack with paper insert		
Recycling Information:		
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		
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 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

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Handling and Usage Instruction:

For each 1Kg of cake, you should use no more than 4g 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