

Product Specification



| | |
|--|--|
| Item number | 113309 |
| Item name | Euro Flash Color Red |
| Main application | Functional preparation with colouring |
| Producer / Dealer | Zaltech International GmbH, Salzburger Straße 1, 5141 Moosdorf, Austria |
| Special requests | Halal suitable: yes Halal certified: no Vegetarian suitable: yes Vegan suitable: yes Organic certified: no |
| Notes | Use for the commercial production of food only. Not for direct distribution to the retail trade. Not suitable for direct consumption. |
| Sensory characteristics | Colour: purple Appearance: homogenous, free flowing powder Flavour / Taste: neutral <small>Low sensory variation can occur with natural raw materials.</small> |
| Ingredients VO(EU) 1333/2008 VO(EU) 1334/2008 | dextrose, colouring agent: E129, anticaking agent: E551 (1%). |
| Dosage | 0,5-1,5 g/kg |
| Instruction for use / Application | Add timely in order to achieve homogenous dispersion. |
| Nutrition facts per 100 g VO(EU) 1169/2011 | Energy [kJ] 1379,9 Energy [kcal] 324,7 Fat [g] 0,0 of which saturates [g] 0,0 Carbohydrates [g] 81,2 of which sugars [g] 81,2 Protein [g] 0,0 Salt [g]* 0,0 <small>Data have been calculated and are subject to natural fluctuations. * Salt calculated: Na (Sodium) x 2,5</small> |
| Chemical-physical properties | Moisture: <12 % |

Product Specification



Microbiological properties

| | |
|-------------------------|----------------|
| E. coli | <10.000 cfu/g |
| Salmonella | neg./25 g |
| Staph. aureus | <100 cfu/g |
| B. cereus | <10.000 cfu/g |
| Anaerobic spore formers | <10.000 cfu/g |
| Molds | <100.000 cfu/g |

Allergens and products thereof

VO(EU) 1169/2011

VO(EU) 828/2014

| | |
|--|---------------------|
| | according to recipe |
| Cereals containing gluten | no |
| Crustaceans | no |
| Eggs | no |
| Fish | no |
| Peanuts | no |
| Soybeans | no |
| Milk (incl. lactose) | no |
| Nuts (almonds, hazel-, walnuts, etc.) | no |
| Celery | no |
| Mustard | no |
| Sesame seeds | no |
| Sulphur dioxide/sulphites >10 mg/kg in total SO ₂ | no |
| Lupin | no |
| Molluscs | no |

This allergen information refers to the recipe components and corresponds to our level of knowledge based on supplier declarations. In-house cross contacts / "carry-overs" are virtually excluded as part of our allergen management

GMO

VO(EU) 1829/2003

VO(EU) 1830/2003

Zaltech does not use GMO raw materials that are subject to corresponding labelling requirements.

Irradiation

VO(EU) 1169/2011

Product has not undergone treatment with ionizing radiation.

Contaminants

VO(EU) 1881/2006

VO(EU) 396/2005

Product complies with mentioned legislation regarding limits of pesticides, heavy metals and mykotoxis.

Traceability

Lot number on product label enables reliable traceability.

Packaging

VO(EU) 1935/2004

VO(EU) 10/2011

Compound foil bag with aluminium barrier (flavour protection!). Materials intended to come into contact with foodstuffs comply with the mentioned regulations.

Storage conditions

Store bags closed, dry and protected against heat and light

Shelf life

18 months

Zaltech is ISO 22000 FSSC, ISO 22000, HACCP, Halal and Organic certified. This product specification has been prepared to the best of our knowledge. It shall not release the user of this article from the obligation to check suitability, dosage and labelling for the intended use under specific requirements of national food regulations. The data are to be understood as product information, not as guaranteed properties. Our Terms and Conditions apply: www.zaltech.com

113309_MX_0_210922_RV0_EN