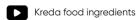


Yaloga-NT Ltd 31 Salyutovskaya st, Izhevsk, Udmurtia, Russia tel. +7(3412) 46-02-62, 8-800-250-98-10, info@kreda.pro









Viber/WhatsApp 89090520021

Technical specifications

Article: M.06 00.00.2020

Name: Complex food additive – food dye Kreda Metallic 06 blue, shiny dust for

decoration

Product Description

Product: Complex food additive – food dye Kreda Metallic 06 blue, shiny dust for

decoration

General description: Complex food additive-food dye

Purpose: It is used for decoration, is intended for processing at food industry

enterprises and catering establishments, as well as for sale in retail and wholesale trade networks. Products are produced using food additives and

are not intended for direct consumption as a food.

Dosage: $0.05/100 \text{ cm}^2$

Components

Anti-caking agent (E555), food colors (E133, E171), sucrose, anti-caking agent (silicon dioxide)

Legal Status / GMO Status

The product and packaging comply with the requirements of acting European food regulations of EU This product complies with Regulation (EC) No 1829/2003 and No 1830/2003 on genetically modified (GM) food products and doesn't require special labeling

This product complies with Regulation (EC) No 1333/2008 Food Additives and Regulation (EC) No 1331/2008 Uniform approval procedure for food additives, food enzymes and food dyes

The product and packaging comply with the requirements TR TS 021/2011 "On food safety", approved by the Decision of the Commission of the Customs Union from 09.12.2011 year No 880, TR TS 022/2011 "Food products in part of their labeling", approved by the Decision of the Commission of the Customs Union from 09.12.2011 year No 881, TR TS 029/2012 "Safety requirements for food additives, flavors and technological auxiliary means", approved by the Decision of the Council of the Eurasian Economic Commission dated 20.07.2012 No 58 Information about the declaration on the website www.kreda.pro.

Allergenic Components (according to EU-VO 1169/2011)

Allergens	Presence
Cereals containing gluten	-
Crustaceans and products of their processing	-
Eggs and products of their processing	-
Fish and products of its processing	-
Peanuts and products of its processing	-
Soybean and products of its processing	-
Milk and products of its processing (including lactose)	-
Nuts and products of their processing	-
Celery and products of its processing	-

Mustard and products of its processing

Sesame seeds and products of its processing

Sulfur dioxide and sulfates at a concentration of more than 10 mg/kg

Lupine and products of its processing

Shellfish and products of its processing

-

Information about the Possible Cross Contamination

According to HACCP plan from 07.12.2019 year

Nutrition Fact Declaration	(according to EG-VO-1169/2011)

ratifical fact Deciaration (according to 20 vo 110)/2011)			
Unit	Value		
kJ/100g	394.17		
kcal/100g	94.30		
g/100g	0.00		
g/100g			
g/100g	23.00		
g/100g	23.00		
g/100g			
g/100g	0.00		
	Unit kJ/100g kcal/100g g/100g g/100g g/100g g/100g g/100g g/100g		

Information (according to EG-VO-1169/2011)

 $\begin{array}{ccc} \textbf{Designation} & \textbf{Unit} & \textbf{Value} \\ \text{Water} & \text{g/100g} & 0 \end{array}$

Content of Toxic Elements / Pesticides

Name of indicator	Name of indicator	Unit	Permissible levels
	Lead	mg/kg, not more than	10
	Arsenic	mg/kg, not more than	3
Toxic elements	Cadmium	mg/kg, not more than	1
	Mercury	mg/kg, not more than	1
Pesticides	HCCH (alpha, beta, gamma isomers)	mg/kg, not more than	-
	DDT and its metabolites	mg/kg, not more than	-

Additional Information

1011		
Packaging	Expiration date	Customs code
With agreement from	36 months	
consumer it is allowed a	(12 months after	2106909808
packaging in other	opening)	
permitted containers for		
foodstuffs, of any		
volume, which ensures		
the safety of the product		
	Packaging With agreement from consumer it is allowed a packaging in other permitted containers for foodstuffs, of any volume, which ensures	Packaging With agreement from consumer it is allowed a packaging in other permitted containers for foodstuffs, of any volume, which ensures Expiration date 36 months (12 months after opening)

Storage conditions:

In clean, dry, free from pests, free from foreign smell, well-ventilated areas at temperatures from $+5^{\circ}$ C to $+20^{\circ}$ C, and at a relative humidity of not more than 75%. Avoid direct sunlight. After the opening - close the package. Transportation at the temperature range from -50°C to $+50^{\circ}$ C.

General Instructions

Precautions: Keep out of the reach of children! Store in a cool place out of direct sunlight!

For professional use only.