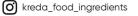


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Kreda food ingredients





w kreda_food_ingredients

Viber/WhatsApp 89090520021

Technical specifications

Article:	M.11 00	0.00.2020
Name:	Complex food additive – food dye Kreda Metallic 11 silver, shiny dust	t for
	decoration	

Product Description	
Product:	Complex food additive – food dye Kreda Metallic 11 silver, 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 (E172, 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 09.12.2011year 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)			
Designation	Unit	Value	
Calorie content (kJ)	kJ/100g	394.17	
Calorie content (kcal)	kcal/100g	94.30	
Fats	g/100g	0.00	
- of which saturated fatty			
acids	g/100g		
Carbohydrates	g/100g	23.00	
- of which sugars	g/100g	23.00	
Ballast substances	g/100g		
Protein	g/100g	0.00	

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

	Designation	Unit
Water		g/100g

Content of	Toxic	Elements	/ Pesticides
Content of	IUAIU		I Conciuco

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	-

Value

0

Additional Information

Packaging	Expiration date	Customs code
e	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		
	With agreement from consumer it is allowed a packaging in other permitted containers for foodstuffs, of any volume, which ensures	With agreement from consumer it is allowed a packaging in other36 months (12 months after opening)permitted containers for foodstuffs, of any volume, which ensures36 months

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.