

Technical specifications

Article: VI.07 00.00.2020
Name: Complex food additive – food dye Kreda Velvet 07 black, matte dust for decoration

Product Description

Product: Complex food additive – food dye Kreda Velvet 07 black, matte 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.
Consumption at decoration: 0.03g/100 cm²
Dosage at coloring as a whole: 0.01-0.03g/100g of product

Components

Food color (E172), anti-caking agent (kaolin), anti-caking agent (E170)

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)

| Designation | Unit | Value |
|----------------------------------|-----------|-------|
| Calorie content (kJ) | kJ/100g | 0.00 |
| Calorie content (kcal) | kcal/100g | 0.00 |
| Fats | g/100g | 0.00 |
| - of which saturated fatty acids | g/100g | |
| Carbohydrates | g/100g | 0.00 |
| - of which sugars | g/100g | 0.00 |
| Ballast substances | g/100g | |
| Protein | g/100g | 0.00 |

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

| Designation | Unit | Value |
|-------------|--------|-------|
| Water | g/100g | 0 |

Content of Toxic Elements / Pesticides

| Name of indicator | Name of indicator | Unit | Permissible levels |
|-------------------|-----------------------------------|----------------------|--------------------|
| Toxic elements | Lead | mg/kg, not more than | 10 |
| | Arsenic | mg/kg, not more than | 3 |
| | 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

| Standard packaging | Packaging | Expiration date | Customs code |
|--|---|--|--------------|
| Plastic container with a cap, 6x4x4 cm, gross weight – 21g | With agreement from consumer it is allowed a packaging in other permitted containers for foodstuffs, of any volume, which ensures the safety of the product | 36 months (12 months after opening) | 2106909808 |

Storage conditions:

In clean, dry, free from pests, free from foreign smell, well-ventilated areas at temperatures from +5°C to +20°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°C.

General Instructions

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

For professional use only.

