

PRODUCT: **LIQUID E163 COLOR 2,5 VIOLET SHADE**
 Pasteurized natural red anthocyanin pigment extracted by physical process

COMPOSITION :

| | |
|----------------------------|--|
| Color ¹ : | 2.50 ± 0.1 (in buffer pH 3.00) |
| Total Polyphenols (TTP) | 60.000 – 80.000 mg/L |
| Brown Index: | 0.50 approx |
| Blue index: | 0.50 approx |
| pH: | 2.0 ÷ 3.0 |
| Total Acidity ² | 0,8 ÷ 8.0 % |
| Total Acidity ³ | 1,0 ÷ 10.0 % |
| Density: | 1.080 ÷ 1.200 Kg/l |
| Brix degree: | 19.22 ÷ 43.2 |
| Solvents (MeOH, EtOH): | < 200 mg/l individual o in combination |
| Sulphur Dioxide: | < 1000 ppm ⁴ |
| Turbidity ⁵ : | < 100 NTU |
| Heavy Metals (as Σ): | < 40 ppm |
| Lead: | < 2 ppm |
| Arsenic: | < 1 ppm |
| Cadmium: | < 1 ppm |
| Mercury: | < 1 ppm |
| Pesticides (as Σ): | < 1 ppm |

MICROBIOLOGY:

| | |
|-----------------------------------|----------------|
| Total Plate Count: | < 100 cfu/g |
| Yeast: | < 10 cfu/g |
| Mould: | < 10 cfu/g |
| Escherichia Coli: | < 10 cfu/g |
| Coagulase-positive staphylococci: | < 10 cfu/g |
| Enterobacteriaceae: | < 10 cfu/g |
| Total Coliforms: | < 10 cfu/g |
| Eumicets: | < 10 cfu/g |
| Sulphite reducing clostridia: | < 10 cfu/g |
| Salmonella spp. | Absent on 25 g |
| Lysteria monocytogenes: | Absent on 25 g |

INGREDIENTS: (Anthocyanins 0.75% by weight), polyphenols, sulphur dioxide.

SHELF-LIFE: 9 months under cold 8 ÷ 15 °C and dry storage. After using the product it is recommended to close properly the bag and store it in a dry environment.

¹ Absorbance read @ 525 nm on dilution 1/1000 in pH 3 buffer solution

² In Citric Acid Equivalent w/w%

³ In Tartaric Acid Equivalent w/w%

⁴ Expressed on % of pigment – anthocyanin.

⁵ Expressed as normal turbidity unit (NTU) detected on 2% w/w sln with filtered white wine shipment time.



PACKAGING: 220 L plastic drum; 93.5 (H) x 58.1 (D) Net content 250 kg.
25 L Pails; 29.5 (W) x 24.3 (D) x 45.9 (H). Net content 25 kg
1055 L IBC: 1000 x 1200 x 1171 (H). Net content 1150 kg
The packaging is in compliance with the EU regulations REG 1935/2004/EC – REG UE 10/2011 – REG 2023/2006/EC

APPLIANCE: alcoholic beverages, soft drink, confectionery items (sweets and jellies), jams and syrups, dry blends, dairy products, added to fruits for use in yoghurts. Each customer should do its own test to verify product suitability and quantity to use on his appliance. However, the employment of this product is very easy. The eno in powder could be dissolved into water or directly into wine. We suggest dissolving the powder in water at 35-40°C. The solution obtained has to be added and homogenized immediately to the product to be increased in color.

REGULATION: in full compliance with the EU regulation laying down specific purity criteria concerning colours for use in foodstuffs (EU Reg- 231/2012), is approved by the FDA and meets the specifications outlined in the Code of Federal Regulations, Title 21, Part 73.170 and the FAO/WHO purity requirements for food additives.

CUSTOM CODE: 32030010

LEGAL NAME: **E163**

| | | |
|----------------------------|------------------|---------------|
| NUTRITIONAL VALUES: | Carbohydrates: | 2.0 % |
| | Vegetable fibre: | < 0.05% |
| | Proteins: | < 0.1% |
| | Fats/Lipid | < 0.01% |
| | Ashes: | 2 % |
| | Sodium: | 250 ppm |
| | Calorific value: | 32 kJ / 100g |
| | | 8 kcal / 100g |

As the product is based on natural raw materials and is standardized regarding colour intensity, nutritional information can only contain approximately expected values.

ALLERGENS LIST:

| Allergens List AS PER DIRECTIVE 2007/68/EC | Present in Recipe | On the same plant | In the same site | Cross contaminat ion risk | Details of substance |
|---|----------------------|-------------------------|------------------------|---------------------------------|--|
| <u>Cereals</u> containing <u>gluten</u> and products thereof (i.e. Wheat, rye, barley, oats, spelt, kamut malt) | NO | NO | NO | NO | |
| <u>Crustaceans</u> and products thereof | NO | NO | NO | NO | |
| <u>Eggs</u> and products thereof | NO | NO | NO | NO | |
| <u>Fish</u> and products thereof | NO | NO | NO | NO | |
| <u>Peanuts</u> and products thereof | NO | NO | NO | NO | |
| <u>Soya</u> and products thereof | NO | NO | NO | NO | |
| <u>Milk</u> and products thereof | NO | NO | NO | NO | |
| <u>Nuts</u> and products thereof | NO | NO | NO | NO | |
| <u>Celery</u> and products thereof | NO | NO | NO | NO | |
| <u>Mustard</u> and products thereof | NO | NO | NO | NO | |
| <u>Sesame seeds</u> and products thereof | NO | NO | NO | NO | |
| <u>Sulphur dioxide and sulphites</u> at concentration of more than 10mg/kg or 10mg/litre expressed as SO ₂ | YES | | | | according to EU Regulation REG 231/2012/EC |
| <u>Mollusc</u> and products thereof | NO | NO | NO | NO | |
| <u>Lupin</u> and products thereof | NO | NO | NO | NO | |

SUITABILITY'S: suitable for: Vegetarians, Vegans, Coeliacs, Diabetics.

CLASSIFICATION: the product is classified as NATURAL

GMO INFORMATION: the product is not Genetically Modified. It doesn't require labelling according to the GMO Regulations 1829/2003/EC and 1830/2003/EC

FOREIGN BODY CONTROL: the product is sieved, mesh size 500 µm

IRRADIATION: the product or any of its ingredients are not subjected to Irradiation

Our R&D staff are at your disposal for any specific requirements you may have – do not hesitate to let us know.