

**PRODUCT:**

**LIQUID GRAPE SKIN EXTRACT COLOR 4**

Natural red pigment extracted by physical processes from red grape skins

**COMPOSITION :**

Color :	4.00 ± 0.2 (in buffer pH 3.00)
pH:	2.0 ÷ 3.0
Density:	1.080 ÷ 1.280 Kg/l
Brix degree:	19.22 ÷ 55.3
Solvents (MeOH, EtOH):	< 50 mg/l individual o in combination
Sulphur Dioxide:	< 1000 ppm of pigment
Heavy Metals (as Σ):	< 40 ppm
Lead:	< 2 ppm
Arsenic:	< 1 ppm
Cadmium:	< 1 ppm
Mercury:	< 1 ppm
Pesticides (as Σ):	< 1 ppm
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
Listeria monocytogenes:	Absent on 25 g

**INGREDIENTS:**

grape skins extract, sulphur dioxide

**ORIGIN:**

spray-dried liquid color extracted only from selected Vitis Vinifera skins.

**SHELF-LIFE:**

6 months under cold 5 ÷ 15 °C and dry storage. After using the product it is recommended to close properly the bag and store it in a dry environment. The reason is that the eno in powder is highly hygroscopic.

**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  
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:	4.1 %
Vegetable fibre:	< 0.05%
Proteins:	< 0.1%
Fats/Lipid	< 0.01%
Ashes:	2 %
Water:	max 7%
Sodium:	300 ppm
Calorific value:	65 kJ / 100g 16 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
Cereals containing <u>gluten</u> and products thereof (i.e. Wheat, rye, barley, oats, spelt, kamut malt)	NO	NO	NO	NO	
Crustaceans and products thereof	NO	NO	NO	NO	
Eggs and products thereof	NO	NO	NO	NO	
Fish and products thereof	NO	NO	NO	NO	
Peanuts and products thereof	NO	NO	NO	NO	
Soya and products thereof	NO	NO	NO	NO	
Milk and products thereof	NO	NO	NO	NO	
Nuts and products thereof	NO	NO	NO	NO	
Celery and products thereof	NO	NO	NO	NO	
Mustard and products thereof	NO	NO	NO	NO	
Sesame seeds and products thereof	NO	NO	NO	NO	
Sulphur dioxide and sulphites at concentration of more than 10mg/kg or 10mg/litre expressed as SO <sub>2</sub>	YES				according to EU Regulation REG 231/2012/EC
Mollusc and products thereof	NO	NO	NO	NO	
Lupin 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.*

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