

Natural Powdered Food Color, Dark Red (Carrot)

BANM

Description

This product is produced from purple / black carrot. Citric acid is added at the time of harvest to control the pH. It is concentrated and dried without the use of any carriers. This product is non-hygroscopic and readily soluble.

Ingredients

Purple / Black Carrot and acid

Physical Characteristics	Units	Range	Target
Moisture	%	< 8	
Solubility	%	100	
Particle Size	%	< 10% retained on 40 mesh screen	

Color Intensity				
Extinction Value Method	EV @ pH 3.00 (λmax)	55 - 65	60	

Microbiological Analysis				
Yeast & Mold	CFU/g	< 100	< 10	
Total Plate Count	CFU/g	< 100	< 10	
E. Coli	/10g	Negative		
Listeria	/25g	Negative		
Salmonella spp	/375g	Negative		
Staphylococcus spp	/25g	Negative		

General Information			
Pesticide Residue	Complies with US FDS & EPA tolerance and EC No. 396/2005 and its amendments		
Heavy Metals	Complies with Commission Regulation (EU) 2023/915 and its amendments		
Packaging	Bulk: 1 lb		
Shelf Life	5 years @ 70°F +/- 5°F dry storage in tightly closed package		
Origin	United States		

The information provided is accurate to the best of OliveNation's knowledge and belief at the time of communication. This product is intended for use as an ingredient and will need to undergo further processing. OliveNation LLC makes no warranties of any kind, either express or implied, in association with this product and Product Specification sheet, including but not limited to warranties of merchantability, fitness for a particular purpose, title, or noninfringement of third party rights. Nothing contained herein is to be construed as a recommendation for use, including use in violation of any patents, applicable laws, or regulations.



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Allergen Statement

This product does not contain the following allergens or sensitizing agents:

- Gluten Mustard Lupin Fish
- ShellfishSoyCelerySesame SeedsEggsMilkPeanutsMollusks
- Tree Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts)
- Sulphur Dioxide and Sulfites (at concentrations of more than 10 mg/kg or 10 mg/L in terms of the total SO2.

Gluten Free

This product meets the Food and Drug Administration (FDA) requirements for gluten-free foods in accordance with the definition set forth in US 21 CFR § 101.91

Non-GMO

This product is not made from, nor does it contain any ingredients from any genetically modified organisms. Complies with EC 1829/2003 & 1830/2003.

Natural

Product has been processed by traditional preparation processes. Coloring matter is occurring in nature, derived by a natural source.

BSE - TSE Free

This product is not made from any ingredients or products of cow, cattle and other animal origin. Likewise, this product is manufactured and supplied in a conditon to ensure there is no risk of infection with Bovine Spongiform Encephalopathy (BSE).

Kosher

This product is certified Kosher by The Rabbinical Council of New England.

Vegan / Vegetarian

This product is suitable for vegan and vegetarian diets.

Melamine Free

This product is melamine free.

Irradiation & ETO Free

This product is produced using Good Manufacturing Practices (GMP) without the use of any form of Irradiation or Ethylene Oxide treatment. To the best of our knowledge, none of our raw material suppliers irradiate any of our purchased raw materials.



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Nutrition Facts		
Serving Size	100g	
Amount per serving		
Calories	360	
Total Fat	0 g	
Saturated Fat	0 g	
Trans Fat	0 g	
Cholesterol	0 mg	
Sodium	260 mg	
Total Carbohydrate	85 g	
Dietary Fiber	14 g	
Total Sugars	7 g	
Added Sugars	0 g	
Protein	4 g	
Vitamin D	0 mcg	
Calcium	312 mg	
Iron	9 mg	
Potassium	732 mg	
Water/Moisture	6.83 g	
Ash	4.17 g	

Prop 65 Statement

To the best of our knowledge and belief, our products do not contain ingredients subject to the labeling and notification provisions of California Proposition 65.

SDS Statement

To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.