



Specification

Product Name: Black Concentrated Food Colour Paste

Product Code: SPEC0236

Description:

Our concentrated colour pastes come in a range of colours, which means you can bring your cake, ice cream or food decorating dreams to life. Use without changing the consistency of the product you are working with. Add a small amount and slowly increase until you have the required colour. As the pastes dry your colour will darken slightly so a little goes a long way.

For ease try to use a toothpick to dip into the paste and then add it to your edible medium for a clean and easy method. This also means you can accordingly create different shades. If you want something stronger, and more vibrant, then add the paste little by little to achieve the shade you desire.

Specifications:

List any processing aids used	N/A
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	E104, E122 May have adverse effects on the activity and attention in children. Humectant (E422), Bukling agents (E1520, E551), Colours (E104, E122, E133), Water.
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Black Liquid Colour

Additional Requirements:

Alcoholic Strength by Volume (ABV) (if contains >1.2% by volume)	N/A
Origin / Place of Provenance if required	Great Britain
Type of Packaging used for retail, which consumers buy (film and cardboard box etc)	PET Jar

Quality or Safety Parameters:

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(measurable parameters of significance for quality or safety e.g pH/acidity, water activity, salt content, sugar content)

Safety / Quality Parameter	Target	Tolerance +/-

Microbiological Testing:

(examples: only those organisms tested on the product)	Target	Maximum	Frequency of test
TVC (Aerobix) cfu/g	<1000 cfu/g	5000 cfu/g	Yearly
Yeast & Mould cfu/g	<50 cfu/g	100 cfu/g	Yearly
Enterobacteriaceae cfu/g	<10 cfu/g	10 cru/g	Yearly
E.coli cfu/g	ABSENT	ABSENT	Yearly
Salmonella spp in 50g	ABSENT	ABSENT	Yearly
Listeria monocytogenes	ABSENT	ABSENT	Yearly
Listeria spp	ABSENT	ABSENT	Yearly
Staphylococcus aureus cfu.g	ABSENT	<10cfu/g	Yearly
Coliforms	<10 cfu/g	10 cfu/g	Yearly

Ingredients:

Humectant (Glycerol E422), Bulking Agent (Propylene Glycol E1520) Gelling Agent (Silicon Dioxide E551), Water, Colours (Quinoline Yellow E104, Carmoisine E122, Brilliant Blue E133)

Dietary Information:

Suitable for Vegans & Vegetarians, Non-GMO.

Nutritional Information:

Based on typical content/100g: Energy: 2594kj/620kcal, Energy: 0g, Fat: 0g, Of which saturates: 0g, Carbohydrates: 0g, Of which sugars: 0g, Protein: 0g, Salt 0g.

Storage:

Please store in dry, cool conditions and not in direct sunlight.

Packaging:

Size	EAN
25g	5056191009877

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300g

5056191017889

Shelf Life:

18 months from production date.

Allergen Declaration

Allergen	Contains (Y/N)	May Contain (comments)
Cereals containing Gluten	N	
Crustaceans	N	
Eggs	N	
Fish	N	
Peanuts	N	
Soybeans	N	
Milk	N	
Nuts	N	
Celery	N	
Mustard	N	
Sesame Seeds	N	
Sulphur Dioxide and Sulphites (at concentration of more than 10mg/kg or 10mg/L in terms of Sulphur Dioxide)	N	
Lupin	N	
Molluscs	N	



Material Safety Data Sheet

Product Name: Black Concentrated Food Colour Paste

Supplier: Special Ingredients Ltd, 4 Foxwood View, Chesterfield, S41 9RN. Tel: 0044 (0)1246 906247. E-mail address: <https://specialingredients.co.uk/pages/contact>, Emergency Telephone Contact: 07701 095864.

This product does not require a Material Safety Data Sheet.

The information contained in this data sheet is, to the best of our knowledge, true and accurate, but any recommendations or suggestions which may be made are without guarantee, since the conditions of use are beyond our control. We do not accept any liability whatsoever, however arising, which results directly or indirectly from the use of the product.