

Doc # Technical data sheet

Product code : Yellow colouring E161b
Certification(s) : n/a

1. COMPOSITION

Ingredients (1) :

Colour: lutein E161b (natural origin), glycerol, water, emulsifier: gum acacia E414, palm oil, carbonate E500
antioxidant: d,l-alpha tocopherol E307, preservative: ascorbic acid E300, acidity regulator: sodium

Allergens (2) :

Cereals containing gluten and by-products	Absence
Fish and by-products	Absence
Eggs and by-products	Absence
Seafood and by-products	Absence
Nuts/treenuts and by-products	Absence
Soya and by-products	Absence
Milk and by-products	Absence
Nutshells and by-products	Absence
Celery and by-products	Absence
Mustard and by-products	Absence
Sesame seeds and by-products	Absence
Sulphurous anhydride and sulfites (3)	Absence
Lupine and by-products	Absence
Mollusks and by-products	Absence

Substances regulated :

Lutein E161b (0.4%)

2. SPECIFICATIONS

Organoleptic characteristics:

Appearance : Yellow water-soluble emulsion
Taste / Smell : Low

Physico-chemical characteristics:

Density : 1.210 +/- 0.050
pH : 3.85 +/- 0.35
Colorant content (%) (4) : about 0.4

Microbiological characteristics (before opening):

Micro-organisms

Total aerobic mesophilic flora
Coliforms
Yeasts and moulds

Results

≤ 1000 UFC/mL
≤ 10 UFC/mL
≤ 200 UFC/mL

3. STORAGE

BEST BEFORE DATE : 12 months

Store between 0 and 4°C.

Store in a closed container, away from light and heat.

4. RECOMMENDATIONS FOR USE

For foodstuffs: Limited use. Not intended for consumption as is.

Dosage/ Proportioning:

According to application and regulation

Labelling guidelines for using in a food-processing flavoured product:

« Colouring E161b"»

Date of update : 05/08/2019

1 According to regulation (CE) n°1334/2008 from December 16th, 2008.

2 According to regulation (CE) n°1169-2011 - intentional presence or absence

3 In concentration less than 10 mg/kg or 10 mg/liter in SO2 unit

4 Natural colouring

Information contained in this technical data sheet, especially in the paragraph for product use, is in accordance with the present state of our knowledge on the flavouring and additives legislation. The user must verify the conformity with the legislation, in function of the application and the country for marketing.
