



FruitMax® Pink 101 WS

Product Data Sheet

Version: 1 DS US EN 01-18-2021

Description

FruitMax® Pink 101 WS is based on concentrates produced from fruit and vegetables by traditional food processing and are considered food ingredients with coloring properties.

Material no:

716892

Ingredients:

Vegetable juice, Water, Organic apple juice concentrate, Citric acid.

Raw Material; Source; Origin; Function

Vegetable juice; Sweet potato; Asia; Color

Organic apple juice concentrate; Apple; Europe; Standardizer

Citric acid; Tapioca/Cassava; Europe/Asia; Acidity regulator

Palm Oil

The ingredients used for this product are not derived from palm oil.

Contaminants

This product meets the US Regulations in the Code of Federal Regulations (CFR) and FCC monographs for heavy metals (where applicable). Pesticides are listed in 40 CFR.

Enzymes

Enzymes are used during the production of this product.

Natural status

According to existing US food regulations there is no definition of the naturalness of colors. Therefore Oterra has established a position on naturalness of colors based on NATCOL (Position on the Definition of the term "Natural color") and CODEX positions.

Product Status: Natural

This product has been processed by traditional food preparation processes meaning it is minimally processed. The coloring matter is occurring in nature, it is derived by natural source (eg. mineral, animal, vegetal or microbiological).

Microbiological method references

Total viable count = Nordic Committee on Food Analysis (NMKL) No. 86, 4th ed., 2005

Total Yeast and Moulds = Nordic Committee on Food Analysis (NMKL) No.98, 4th ed., 2005

Total Enterobacteriaceae = Nordic Committee on Food Analysis (NMKL) No.144, 3rd ed., 2005

Aerobic sporeforming bacteria = Nordic Committee on Food Analysis (NMKL) No 189, 2008

Sulphite reducing clostridia = Nordic Committee on Food Analysis (NMKL) No. 56, 4th ed., 2008

Salmonella = Nordic Committee on Food Analysis (NMKL) No. 71, 5th ed., 1999



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Listeria monocytogenes = Bio 12/2-06-94 VIDAS

E. coli = Nordic Committee on Food Analysis (NMKL) No. 125, 2005

S. aureus = Nordic Committee on Food Analysis (NMKL) No. 66:2009, 5th ed.

Tested according to monitoring plan.

California Proposition 65

Oterra colors comply with the State of California's Safe Drinking Water and Toxic Enforcement Act of 1986 known as Proposition 65. This product does not contain levels of contaminants or by-products that require a warning label.

Non-irradiation

Oterra hereby declares that our color products have not been irradiated in its manufacturing.

Sewage sludge

Oterra hereby declares that our color products are free of sewage sludge.

BSE / TSE

The raw materials used for this product do not represent a risk regarding Bovine Spongiform Encephalopathy (BSE) and Transmissible Spongiform Encephalopathy (TSE).

Production site

Manufactured by Oterra Italia SpA, Italy

Supplier's certifications

Certifying body Bureau Veritas (BVC): ISO 14001 and FSSC 22000

GMP practices

Each production and warehouse site must maintain local GMPs and Food Safety procedures and comply with local regulations. These guiding principles are based on the Global Food Safety Initiative requirements as related to FSSC 22000, TS 22002-1, ISO 22000, Codex Alimentarius Food Hygiene, plus our customers' and our own demands concerning food hygiene and food safety.

Pasteurization

For Oterra products, commonly known pasteurization temperatures from the food industry starting from 60°C are used.

Typical temperatures and holding times are within the following ranges: 67-72°C for 30 minutes or 80-96°C for 30 seconds.

Foreign bodies

Filter: Max 0.1 mm

Packaging

Size 10 kg

Type Can

Characteristics

Material used for can: HDPE

Empty can weight: app. 429 g



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Dimensions can: 310 mm x 190 mm x 236 mm

Height pallet: Stable height is 3 cans which corresponds to 1258 mm without pallet height.

Number of cans/pallet: 20 cans in one layer and max. 60 per pallet

Pallet: Wood, 1200x800x150 mm + plastic wrapping.



Conversion factors: (weight) 1 KG = 2.20462 LB or 1 G = 0.00220462 LB; (length) 1 mm = 0.0393701 inches.

Batch number information

5-10 digit code produced by ERP (SAP) system. No intelligence attribute to the code. We have defined a global procedure for batch tracing and it will be conducted within 8 hours.

Remaining shelf life

Total shelf life less than 8 months: 50 % left of shelf life upon delivery is guaranteed.

Total shelf life more than 8 months: At least 4 months left at the time of delivery



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Shelf life after opening the containers

If products are opened or kept at other temperatures than recommended, Oterra cannot guarantee full shelf life and quality of the product.

However, to the best of our knowledge and based on our expertise, products containing preservatives, acetic acid or our OS-products can normally be kept at ambient temperature for a couple of days. All other products should be kept cold and used within 1-2 days. Please contact your Oterra representative for such requests.

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Customer service: 888-289-2218

Emergency number

24/7 number is +45 35 15 56 00.

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FruitMax® Pink 101 WS

Product Information

Version: 1 PI US EN 06-01-2021

Description	FruitMax® Pink 101 WS is based on concentrates produced from fruit and vegetables by traditional food processing and are considered food ingredients with coloring properties.		
Packaging:	Material no: 716892	Size: 10 kg	Type: Can
Physical Properties	Color:	pink	
	Form:	Liquid	
	Solubility:	Water soluble	
Application	Usage	Foods generally.	
		Please consult Chapter 21 of the CFR for current legislation, as restrictions within specific food applications may apply. Legislations are not globally harmonized, therefore it is advised to consult regulations for the intended market against final application.	
		Violet hue in final product depending on the food product, processing and quantity used.	
Storage and handling	Directions for use	Shake the product before use, as components may settle during storage. Can be added directly to the food product while stirring.	
	Temperature:	4 - 8 °C / 39 - 46 °F	
	Conditions:	Cool, Protect from light	
	Refrigerated transport, 4-8°C. Ambient transport allowed 1 Nov – 31 March within Europe (excl. Spain, Portugal, South Italy, Greece and Turkey) provided max 7 days transition time.		
Shelf life	183 days in unopened containers at the recommended storage temperature.		



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Technical Data

Brix:	60 - 70°
Color strength:	7.5 - 8.5 CU/kg
pH:	2.50 - 3.50 (direct in liquid)
Relative density:	1.20 - 1.40
Odor:	Characteristic

Microbiological quality	
Total Viable Count:	≤ 1000 cfu/g
Total Yeasts and Moulds:	≤ 100 cfu/g
Total Enterobacteriaceae:	≤ 10 cfu/g
Aerobic Sporeforming Bacteria:	≤ 100 cfu/g
Sulphite reducing clostridia:	≤ 10 cfu/g

Pathogens	
<i>Salmonella sp.:</i>	Absent in 25g
<i>Listeria monocytogenes:</i>	Absent in 25g
<i>E. coli:</i>	Absent in 1 g
<i>S. aureus:</i>	Absent in 1 g

Legislation

No certification is necessary, and this color can be used in any amount consistent with good manufacturing practices. The color is in full compliance with 21 CFR 73.260 and the directives of the EU, color no. E 163. The color can be used for colouring of still and carbonated drinks and ades, beverage bases and alcoholic beverages following the directions in 73.260.

Ingredients

Vegetable juice, Water, Organic apple juice concentrate, Citric acid.

Labeling

Labeling of this product for the ingredient statement should be according to the FDA regulations, 21CFR 101.22. For example: vegetable juice (color); colored with vegetable juice; color added.

California Proposition 65

Oterra colors comply with the State of California's Safe Drinking Water and Toxic Enforcement Act of 1986 known as Proposition 65. This product does not contain levels of contaminants or by-products that require a warning label.

Dietary status

Kosher:	Kosher Pareve Excl. Passover
Halal:	Certified
Vegetarian:	Yes

Technical support

Oterra's Application and Product Development Laboratories and personnel are available if you need further information.