



## ColorFruit® Bordeaux 104 WSP

### Product Data Sheet

Version: 1 DS US EN 01-28-2022

#### Description

ColorFruit® Bordeaux 104 WSP is a free flowing dustless powder with a dark red-violet color. The powder is obtained by spray drying and fluidization of an aqueous concentrated extract of grape pomaces selected for their freshness and color qualities. The drying carrier is glucose syrup. The product is standardized on color strength in color units per kilogram.

#### Material no:

703725

#### Ingredients:

Grape skin extract, Glucose syrup solids.

#### Raw Material; Source; Origin; Function

Grape skin extract; Grape skin; Europe; Color  
Glucose syrup; Potato; Europe; Carrier

#### 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

No enzymes used in the production of this product.

#### Natural status

According to existing US 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 Color (N1)

This is a color substance that is derived from plant, animal, mineral or microbiological source. The color substance is derived through traditional processing and/or appropriate physical processing (including distillation and solvent extraction).

The process does not modify the chemical nature of the coloring substance.

(Above refers to the NATCOL Position on the Definition of the term 'Natural color')

#### 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



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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  
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 1 mm

Metal detector: Not used

### Packaging



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**Size** 15 kg

**Type** Bag(s) in box

### Characteristics

Empty packaging weight: Box approx. 1 kg, bag approx.

0,107 kg

Dimensions, box 300 x 400 x 420 mm

Dimensions, bag: 430 x 150 x 970 mm

Height pallet: Stable height is 3 boxes

Number of boxes/pallet: 8 boxes in one layer  
and max. 24 boxes 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

### 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.

### Headquarters:

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### US office:

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### Emergency number

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



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