



Blue Blend N 027-WS

Product Data Sheet

Version: 1 DS US EN 03-01-2022

Description

Blue Blend N 027-WS is a concentrated aqueous extract derived from the biomass of Spirulina, *Arthrospira platensis*. It is intended for coloring food in a limited number of applications.

Material no:

712400

Ingredients:

Sugar, Water, D-Trehalose, Spirulina extract, Trisodium citrate, Citric acid, Potassium sorbate (preservative).

Raw Material; Source; Origin; Function

Sugar; Sugar cane; North America; Carrier

Water; Water; North America; Carrier

D-Trehalose; Cassava/Potato; Asia; Carrier

Spirulina extract; Spirulina; Asia; Color

Trisodium citrate; Corn/Sweet potato/Sugar; Asia/South America; Acidity regulator

Citric acid; Corn; North America; Acidity regulator

Potassium sorbate; Synthetic; Asia; Preservative

Palm Oil

The ingredients used for this product are not derived from palm oil. Antifoam derived from palm is used as processing aid.

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 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 = CMMEF Chapter 8.72



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Total Yeasts and Moulds = BAM Chapter 18
Total Enterobacteriaceae = CMMEF Chapter 9.62
Aerobic Sporeforming Bacteria = AACC 42-40 mod.
Sulphite reducing clostridia = ISO 15213
Salmonella sp. = AOAC 2013.01 - VIDAS
Listeria monocytogenes = AOAC 2013.10 – VIDAS
E. coli = CMMEF Chapter 9.933
S. aureus = BAM Chapter 12

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, LLC, USA

Supplier's certifications

Certifying body Bureau Veritas (BVC): 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

This product has not been pasteurized. Please refer to the Flow Sheet document for further information of the process.

Foreign bodies

Filter: Max 2 mm

Packaging

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Size 45 LB

Type Container 20 l

Characteristics

Material used for can: HDPE

Empty can weight: app. 1200 g

Dimensions can: 248 x 298 x 375 mm

Height pallet: Stable height is 3 cans

Number of cans/pallet: 16 cans in one layer and max. 48 cans per pallet

US pallet (Wood) 1016x1219x127 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



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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.

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Customer service: 888-289-2218

Emergency number

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

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Blue Blend N 027-WS

Product Information

Version: 1 PI US EN 02-05-2022

Description

Blue Blend N 027-WS is a concentrated aqueous extract derived from the biomass of Spirulina, *Arthrospira platensis*. It is intended for coloring food in a limited number of applications.

Packaging:

Material no:
712400

Size:
45 LB

Type:
Container 20 l

Physical Properties

Color: dark blue

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.

Directions for use

Mix thoroughly before use, as pigments may settle during storage. Can be added directly to the food product or diluted in soft/distilled water, depending upon the application.

Storage and handling

Temperature: 4 - 8 °C / 39 - 46 °F

Conditions: Cool, Protect from light

Refrigerated transport required.

Shelf life

365 days in unopened containers at the recommended storage temperature.

Technical Data

pH: 4.50 - 5.20 (direct in liquid)



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Product Information

Version: 1 PI US EN 02-05-2022

Relative density: 1.10 - 1.30

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:	No specification available
Sulphite reducing clostridia:	No specification available

Pathogens	
<i>Salmonella sp.:</i>	Absent in 375g
<i>Listeria monocytogenes:</i>	Absent in 25g
<i>E. coli:</i>	Absent in 1 g
<i>S. aureus:</i>	Absent in 1 g

Legislation

This color is in full compliance with 21 CFR Part 73.530 and is approved for use in a limited number of food applications. It is exempt from certification.

Ingredients

Sugar, Water, D-Trehalose, Spirulina extract, Trisodium citrate, Citric acid, Potassium sorbate (preservative).

Labeling

Labeling of this product for the ingredient statement should be according to the FDA regulation, 21CFR 101.22. For example: spirulina extract (color); colored with spirulina extract; 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.