



## CF-T-15

### Product Data Sheet

Version: 1 DS US EN 01-29-2021

#### Description

CF-T-15 is a viscous yellow liquid, produced by the extraction of pigments from the turmeric root ( *Curcuma longa L.*). The extract is encapsulated in a matrix of food grade ingredients. The major coloring principle is curcumin.

#### Material no:

690476

#### Ingredients:

Water, Sugar, Turmeric oleoresin, Gum arabic, Citric acid, Potassium sorbate (preservative), Sodium benzoate (preservative).

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

Water; Water; N. America; Carrier  
Sugar; Sugar cane; N. America; Carrier  
Turmeric oleoresin; Turmeric root; Asia; Color  
Gum Arabic; Acacia gum; Africa; Stabilizer  
Citric acid; Corn; N. America; Acidity regulator  
Potassium sorbate; Synthetic; Asia; Preservative  
Sodium benzoate; Synthetic; N. America; Preservative

#### 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')



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### Microbiological method references

Total Viable Count = CMMEF Chapter 8.72

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

[www.oterra.com](http://www.oterra.com)

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## CF-T-15

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**Size** 30 LB

**Type** Plastic pail 3,5 gal

### Characteristics

Material used for pail: White HDPE

Empty pail weight: app. 1236 g

Dimensions of the pail: D 274x H 316 mm

Height pallet: Stable height is 4 pails

Number of pails/pallet: 12 pails in one layer and max. 48 pails per pallet

US pallet: L1016 x W1219 x H127 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.



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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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### **Emergency number**

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

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## CF-T-15

### Product Information

Version: 1 PI US EN 07-05-2017

**Description** CF-T-15 is a viscous yellow liquid, produced by the extraction of pigments from the turmeric root ( *Curcuma longa L.*). The extract is encapsulated in a matrix of food grade ingredients. The major coloring principle is curcumin.

<b>Packaging:</b>	<b>Material no:</b> 690476	<b>Size:</b> 30 LB	<b>Type:</b> Plastic pail 3,5 gal
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<b>Physical Properties</b>	<b>Color:</b>	Yellow
	<b>Form:</b>	Liquid, viscous
	<b>Solubility:</b>	Water dispersible

**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.

Depending upon the application, processing and quantity used, this color can yield shades from light yellow to dark yellow.

#### 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.

<b>Storage and handling</b>	<b>Temperature:</b>	10 - 30 °C / 50 - 86 °F
	<b>Conditions:</b>	Protect from light

#### Ambient transport.

**Shelf life** 365 days in unopened containers at the recommended storage temperature.



## CF-T-15

Product Information

Version: 1 PI US EN 07-05-2017

### Technical Data

<b>Curcumin:</b>	14.00 - 16.00%
<b>pH:</b>	3.00 - 4.50 (direct in liquid)
<b>Relative density:</b>	1.20 - 1.30
<b>Odor:</b>	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 73.615 and is approved for use in food. It is exempt from certification.

### Ingredients

Water, Sugar, Turmeric oleoresin, Gum arabic, Citric acid, Potassium sorbate (preservative), Sodium benzoate (preservative).

### Labeling

Labeling of this product for the ingredient statement should be according to the FDA regulations, 21CFR 101.22. For example: turmeric oleoresin (color); or colored with turmeric oleoresin; spice and coloring 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.