



## BC-1-WS-P

### Product Data Sheet

Version: 1 DS US EN 01-28-2022

#### Description

BC-1-WS-P is a water dispersible orange to yellow powder of nature-identical beta-carotene, produced by synthesis. The product is standardized on the beta-carotene strength.

#### Material no:

702679

#### Ingredients:

Maltodextrin, Modified food starch, Sunflower oil, Nature identical beta-carotene, Sodium ascorbate, Ascorbic acid, Tocopherol, Citric acid.

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

Maltodextrin; Potato; EU; Carrier

Modified food starch; Waxy Maize; North America; Stabilizer

Sunflower oil; Sunflower seed; EU/South America; Carrier

Nature identical beta-carotene; Nature-identical Beta-carotene produced by synthesis; North America/Europe; Color

Sodium ascorbate; Synthetic; Asia; Antioxidant

Ascorbic acid; Synthetic; Asia; Antioxidant

Tocopherol; Synthetic; Europe; Antioxidant

Citric acid; Sugar cane/Sugar beet; South America/Europe/Middle East; 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

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: Synthetic Color (N3)

This is a color substance produced by chemical synthesis. The color substance is identical with a coloring principle that occurs in nature.

(Above refers to the NATCOL Position on the Definition of the term 'Nature-identical colors'. Oterra agrees to the NATCOL definitions. However, based on process and regulatory knowledge and on market and customers input,



## BC-1-WS-P

Product Data Sheet

Version: 1 DS US EN 01-28-2022

Oterra disagrees to the NATCOL classification: "Nature-identical". The Oterra classification of this category is "Synthetic color")

### Microbiological method references

Total viable count = ISO 4833-2:2013

Total Yeast and Moulds = ISO 21527-1,2:2008

Total Enterobacteriaceae = ISO 21528-2:2004

Aerobic sporeforming bacteria = ISO 4833-2:2013 mod (Heat treated 10-12 minutes at 80°C)

Sulphite reducing clostridia = ISO 15213:2003

Salmonella = ISO 6579:2002, A1:2007

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

E. coli = ISO 16649-2:2001

S. aureus = ISO 6888-3:2003

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 A/S, Denmark

### 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.



## BC-1-WS-P

Product Data Sheet

Version: 1 DS US EN 01-28-2022

### Foreign bodies

Filter: Max 1 mm

### Packaging

<b>Size</b>	5 kg	<b>Type</b>	Bag(s) in box
-------------	------	-------------	---------------

#### Characteristics

Material used for bag : Blue LDPE bag

Dimensions bag : 360x140x550 mm

Dimensions box : 369x278x244 mm

Empty packaging weight: Box approx. 330 g, bag approx. 30 g

Height pallet: Stacking height is 4 boxes which correspond to 1500 mm without pallet height.

Number of boxes/pallet: 12 boxes in one layer and 48 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:

Oterra A/S

Agern Allé 24

DK-2970 Horsholm

Tel. +45 35 15 56 00

#### US office:

Oterra, LLC

9015 W Maple St

Milwaukee, WI 53214



## **BC-1-WS-P**

Product Data Sheet

Version: 1 DS US EN 01-28-2022

Tel. 414-607-5700

Customer service: 888-289-2218

### **Emergency number**

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

The recipient of this document acknowledges that any information contained herein is proprietary to Oterra and confidential in nature and shall be treated as such. Recipient may only use information herein for the purposes for which this document is provided and shall not disclose to any third party any of its content without the prior written consent of Oterra.



## BC-1-WS-P

### Product Information

Version: 1 PI US EN 01-28-2022

#### Description

BC-1-WS-P is a water dispersible orange to yellow powder of nature-identical beta-carotene, produced by synthesis. The product is standardized on the beta-carotene strength.

#### Packaging:

**Material no:**  
702679

**Size:**  
5 kg

**Type:**  
Bag(s) in box

#### Physical Properties

**Color:** Yellow to orange

**Form:** Powder

**Solubility:** 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.

Yellow to orange hue in the final product depending on the food product, processing and the quantity used.

#### Directions for use

Can be added directly to the food product or dispersed in soft/distilled water prior to use. Can also be dry blended with other powders. Avoid exposure to humidity.

#### Storage and handling

**Temperature:** 8 - 15 °C / 46 - 59 °F  
**Conditions:** Cool, Dry, Protect from light

**Refrigerated transport preferred, ambient transport allowed.**

#### Shelf life

730 days in unopened containers at the recommended storage temperature.



## BC-1-WS-P

Product Information

Version: 1 PI US EN 01-28-2022

### Technical Data

<b>Color strength:</b>	Beta-carotene: 1.00 - 1.15 %
<b>pH:</b>	4.00 - 6.00 (10% w/w powder in dem. water)
<b>Relative density:</b>	0.35 - 0.55
<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:	≤ 500 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

This color is in full compliance with 21 CFR Part 73.95 and is approved for use in food. It is exempt from certification.

### Ingredients

Maltodextrin, Modified food starch, Sunflower oil, Nature identical beta-carotene, Sodium ascorbate, Ascorbic acid, Tocopherol, Citric acid.

### Labeling

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