



Product Technical Specification

Supplier Product Code:	PC-MICH	
Version:	4	
Issue Date:	22nd January 24	
Product Range:	Powder Colour	
Product Colour:	Milk Chocolate	
Product Description:	Versatile professional grade powder pigments to add vibrant colour to your edible creations.	
		
Pack Size:	2g e x 10	
EAN:	506047 5078053	
Commodity Code:	2106909260	
Contacts:	General Enquiries:	info@rainbowdust.co.uk
	Orders:	orders@rainbowdust.co.uk
	Customer Services:	customer.service@rainbowdust.co.uk
	Specification Queries:	Julie.Holroyd@rainbowdust.co.uk
Addresses:	RAINBOW DUST Unit 3-6 Cuerden Green Mill Ward Street Preston PR5 5HR	RAINBOW DUST EUROPE Rainbow dust Europe BV Rederijweg 17-19 4906 CX Oosterhout Netherlands
Telephone:	01772 322335	
Web:	www.rainbowdust.co.uk	
Legal Compliance:		
This product, it's hygienic manufacture, food safety, ingredients, packaging, labelling, storage and transportation within our control, conforms to all relevant UK/EU legislation in force on the date of manufacture. The product is warranted as per the statement included in the sales documentation at time of purchase.		
GFSI Certification:		
BRC -	https://www.brcdirectory.com/InternalSite//Site.aspx?BrcSiteCode+1897405	
Completed on behalf of Rainbow Dust		
Signed:		
Name:	J.Holroyd	
Position:	Quality Manager	

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Legal Name:		
Powder food colour		
Ingredient List:		
Colours: *E122, *E102, E133.		
Warning: *E122 and *E102 may have an adverse effect on activity and attention in children.		
Composition:		
	Typical Figures %	Countries of Origin
E122 Carmoisine	45 - 55	UK - in accordance with Council Regulation (EEC) No 2913/92.
E102 Tartrazine	30 - 40	
E133 Brilliant Blue	10 - 15	
Nutritional:		
Method: Calculated		Typical figures per 100g
Energy (kJ/kcal)		not mandatory under Regulation (EU) 1169/2011.
Fat (g)		
of which saturates (g)		
Carbohydrates (g)		
of which sugars (g)		
Protein (g)		
Salt (g)		
Dietary Information:		
		Comments
Colours		E102 - artificial E122 - artificial E133 - artificial
	Suitable for	Comments
Vegetarians	Yes	
Vegans	Yes	
Kosher	Yes	certified
Halal	Yes	not certified
Genetically Modified Materials:		
To the best of our knowledge, this product is not made from genetically modified material and does not use processing aids or additives which are genetically modified. A GM policy is available on request.		
Irradiated Materials:		
This product does not contain any ingredients that have been treated with ionising radiation.		
Nanomaterials:		
This product does not contain any engineered nanomaterials.		
Shelf life: unopened and stored correctly		
60 months		
Shelf Life: opened		
Once opened it is the responsibility of the customers to establish the maximum permitted time until all material should be used. This will depend on their specific environment, practices and procedures.		

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Free From Claims:				
We do not make any "Free From" claims for our products as we do not conduct any validation testing.				
Substances or products causing allergies or intolerances:				
Substance	Product contains?	Used on the same production line?	Used in the same factory?	Comments
Cereals containing gluten, wheat, rye, barley, oats, spelt, kamut and products thereof	No	No	No	
except: wheat based glucose syrups including dextrose	No	No	No	exempt from allergen labelling
Crustaceans and products thereof	No	No	No	
Eggs and products thereof	No	No	Yes	finished product containing egg stored and distributed from same site
Fish and products thereof	No	No	No	
Peanuts and products thereof	No	No	No	
Soybeans and products thereof	No	No	Yes	Soya lecithin
Milk and products thereof, including lactose	No	No	Yes	finished product containing milk stored and distributed from same site
Nuts: almonds; hazelnuts; walnuts; cashews; pecan nuts; Brazil nuts; pistachio nuts; macademia or Queensland nuts	No	No	Yes	finished product containing almond stored and distributed from same site
Celery and products thereof	No	No	No	
Mustard and products thereof	No	No	No	
Sesame seeds and products thereof	No	No	No	
Sulphur dioxide and sulphites > 10 mg/kg	No	No	No	
Lupin and products thereof	No	No	No	
Molluscs and products thereof	No	No	No	
Microbiological Testing:				
Each batch IS NOT TESTED. Routine sampling is carried out on product categories. Minimum annually.				
Organism	Target	Maximum		
Enteros	<10 cfu/g	>100 cfu/g		
Yeast & Mould	<10 cfu/g	>100 cfu/g		
Salmonella	ND/25g	ND/25g		
Chemical Testing:				
Test	Method	Standard		
n/a				
Physical Testing:				
Test	Method	Standard		
colour check	visual	against reference sample		

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Brief Process Description:		
materials weighed, blended, deposited, packaged and metal detected.		
Overview of HACCP: available upon request		
Metal Detection:		
Checked at start up, every hour and end of each packing run.		
Sieves:		
n/a		
Packaging:		
SAN jar and PP lid with a paper label in a labelled board outer		
Recycling Information:		
Lid - PLASTIC widely recycled Jar - PLASTIC not recyclable Label - PAPER widely recycled Outer - PAPER widely recycled Label - PAPER widely recycled		
Production Date Code:		
4 digit: digits 1-3 = day of year, digit 4 = year e.g 02/02/2017 = 0337 In the event of any issues, please quote the Best Before and Batch information		
Health & Safety Data:		
Physical Appearance	a brown powder	
Ingredients	See composition section of the specification	
Intended use	For food use only. To add colour to edible creations. Can also be used to create a food paint.	
Storage & Handling	See specification	
Occupational exposure hazards	None under normal conditions of use at correct storage temperature. Avoid eye contact	
Fire/explosion hazard	The product will burn if ignited but under normal conditions of use will present no fire risk	
First Aid	Eyes:	Flush with plenty of cold water. Seek medical advice if necessary
	Skin:	Wash with soap and water
	Ingestion:	No hazard under normal conditions of use
	Inhalation:	No hazard under normal conditions of use
Spillage	Wash area with detergent and water to avoid slip hazard	
Disposal of waste	Normal waste disposal in accordance with local and national laws	
Other hazards	None known	
Protective clothing	Normal for food handling	

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Handling and Usage Instruction:

Use no more than 0.5g of colour per 1Kg cake. Alcohol solution (Gin, Vodka or Rejuvenator Spirit, which is food grade Ethanol) may be added to the product to create a paint

Possible Applications:

Use dry powder with a paint brush to add colour and detail to your edible creations.
Make a food safe paint by mixing with alcohol

Recommended Storage:

Store at ambient room temperature

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