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|  | PRODUCT SPECIFICATION |
| | DRIED BEETROOT CONCENTRATE B60R |
| Specification No 60BR/VCP/2010 | |

1. Description

Dried beetroot concentrate is produced by spray drying with addition of maltodextrin (potato or corn) as carrier. Raw material used for production of mentioned powder contain citric acid (E330). Content of beetroot concentrate 60%, maltodextrin 40%.

2. Country of origin

Poland

3. Product specification

3.1. Sensory properties

| No | Parameter | Properties |
|----|--------------|---|
| 1 | Consistency | Homogenous, free flowing powder, accepted lumps easy to crumble |
| 2 | Taste, smell | Sourish-sweet, characteristic for beetroot juice |
| 3 | Colour | Reddish |

3.2. Chemical and physical properties

| No | Parameter | Properties |
|----|--------------------------|------------|
| 1 | Loss on drying (110°C) | max 4,0 % |
| 2 | Colouring power at 535nm | Min 0,35 |

3.3. Microbiological properties

| No | Parameter | Properties |
|----|-----------------------|--------------------------|
| 1 | Total plate count | Max 5×10^3 (1g) |
| 2 | Escherichia coli | Absent (1g) |
| 3 | Salmonella | Absent (25g) |
| 4 | Staphylococcus aureus | Absent (1g) |
| 5 | Moulds | Max 1×10^2 (1g) |
| 6 | Yeast | Max 1×10^2 (1g) |

4. Contaminants


The product as a foodstuff conforms the current requirements of the EU Regulations as well of food law in Poland.

5. Status GMO

The product is produced from non-GMO material and not contain GMO ingredient. According to Commission Regulation no 1829/2003 and 1830/2003 and current legislation the product does not require labeling.

6. Radiation

The product and its ingredients is not treated with ionizing radiation.

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7. Allergen information

The allergen list is based on Annex II of Regulation (EU) 1169/2011 from 25-th October 2011 along with amendments.

| No. | Allergens | Present in product (Yes/No) | Cross contamination (Yes/No) |
|-----|--|-----------------------------|------------------------------|
| 1 | Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except: (a) wheat based glucose syrups including dextrose (1); (b) wheat based maltodextrins ⁽¹⁾ ; (c) glucose syrups based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin; | No | No |
| 2 | Crustaceans and products thereof; | No | No |
| 3 | Eggs and products thereof; | No | No |
| 4 | Fish and products thereof; | No | No |
| 5 | Peanuts and products thereof; | No | No |
| 6 | Soybeans and products thereof; | No | No |
| 7 | Milk and products thereof (including lactose); | No | No |
| 8 | Nuts i.e. almond (<i>Amygdalus communis</i> L.), hazelnut (<i>Corylus avellana</i>), walnut (<i>Juglans regia</i>), cashew (<i>Anacardium occidentale</i>), pecan nut (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), pistachio nut (<i>Pistacia vera</i>), macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>), and products thereof; | No | No |
| 9 | Celery and products thereof; | No | No |
| 10 | Mustard and products thereof; | No | No |
| 11 | Seeds and products thereof (i.e. sesame seed, cotton seed, poppy seed, sunflower seed); | No | No |
| 12 | Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as Sulphur dioxide; | No | No |
| 13 | Lipin and products thereof; | No | No |
| 14 | Molluscs and products thereof; | No | No |

⁽¹⁾ And the products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the relevant product from which they originated.

8. Package

Product is packed in cartons with blue HDPE bags. Weight 25kg.

9. Storage, transport, distribution

Product should be stored in dry, clean and light warehouse, in temperature 5-35°C and humidity max 75%. After opening use immediately or reclose it against contact with environment. Transport kind requirements – clean, dry, no pests.

10. Shelf life


Shelf life – 18 months from the production date in originally packing.

11. Functionality

Product is soluble in water.

12. Application

Product is developed for use in food industry as well as a natural coloring agent.

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The information contained herein is believed to be true and accurate. We accordingly also exclude all liability in connection with the purchaser's/user's use of the products or the information referred to herein. All such risks are assumed by the purchaser's/user's.