

Food, Feed & Chemical Ingredients

Specification

Name of product: Red beet juice powder NATURA Standard RK 04.025 p

Group: Fruit and vegetable powders

Subgroup: Spray – dried, dusty fruit and vegetable powders

Organoleptic evaluation before preparation

Attribute	Requirements
Appearance and consistency	Dark red to Amaranth, fine powder
Taste and flavour	Sour-sweet, characteristic for red beet juice, without other tastes and flavours

Organoleptic evaluation after preparation:

A method of preparing samples fort he tests: 5g sample pour 200 ml hot water, assessed after cooling to room temperature

Attribute	Requirements
Appearance	Dark red to amaranth, clear liquid
Colour of the rehydrated particles	Sour-sweet, characteristic for red beet juice, without other tastes and flavours
Solubility	Total in hot water

Physicochemical properties:

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Attribute	Requirements	
Contents of water	max.6,0 wt. %.	
Particles residue on a sieve 400 µm	max. 2 wt. %	
Mechanical impurities	inadmissible	
Acidity as equivalent to anhydrous citric acid	0,4 ÷ 2,0 wt. %.	
Betanine content	250 ± 15 mg%	
Heavy metal contents :		
Lead Pb	max. 0,50 mg/kg	
Cadmium Cd	max. 0,10 mg/kg	
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Microbiological properties *

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Name of micro organism	Limit in1 g	
Total number of microorganisms	≤1x104	
Enterobacteriaceae	≤100	
Escherichia coli	Absent	
Salmonella	Absent in 25g	
Staphylococcus aureus	Absent	
Moulds and Yeasts	≤3x10 ²	

^{*(}testing of the products are making according to plan of tests for the group of the products, minimum once per year for one product)

Nutritional value

Hatritional Value		
Average nutritional value	In 100g of powder	
Energetic value	1540 kJ/ 368 kcal	
Total fat	0.3g	
Saturated fat	0.0g	
Total carbohydrate	87.1g	
Sugars	61.4g	
Dietary Fiber	1.9g	
Protein	2.1g	
Salt	0.01g	

 $\textbf{Package:} \ \, \textbf{Double poly-bag, packed in the carton.} \ \, \textbf{Content of ready product in one carton-25 kg}$

Storage conditions: Store in closed packa ges, max. Temperature below 25°C, relative humidity below 75%

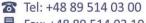
Transport conditions: Closed, clean, dry, without other flavour truck; the driver has to have all currently, necessary documents refer to the permission to use this truck on public roads, together with Health Book – Certifi-cate, Sanitary Book – Certificate and the decision, that this truck can be used for transport of food products

Shelf life: In original packages 24 months from production date

Purpose of the product: Food additive to beverage's and dessert's concentrates, ice cream, baby foods, dairy products, stuffing for bakery and functional foods







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Ingredients: Maltodextrin, concentrated red beet juice with high level of content betaine **Allergens**: It does not contain allergenic ingredients identified in the current EU legislation

GMO: It does not contain genetically modified raw materials and has not been subjected to genetic modification during the manufacturing process

The product will remain stable and effective when stored in a cool, dry environment.

All date as mentioned have been copied from the suppliers certificate and therefore are in complete accordance with those data received from supplier. The buyer is not freed from checking the goods on arrival.

> Date: 09.03.2023 City:

Olsztyn Anna Ślusarczyk Issued był: Accepted by: Jolanta Fylak

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