

## 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 for the 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:

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

### Microbiological properties \*

Name of micro organism	Limit in1 g
Total number of microorganisms	≤1x10 <sup>4</sup>
Enterobacteriaceae	≤100
Escherichia coli	Absent
Salmonella	Absent in 25g
Staphylococcus aureus	Absent
Moulds and Yeasts	≤3x10 <sup>2</sup>

\* (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

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

**Package :** Double poly-bag, packed in the carton. Content of ready product in one carton – 25 kg

**Storage conditions :** Store in closed packages, 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 – Certificate, 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



## Food, Feed & Chemical Ingredients

**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 data 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
Issued by :	Anna Ślusarczyk
Accepted by:	Jolanta Fylak

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