Product Technical Specification

Supplier Product Code:	PGL-EU-BRGR
Version:	5
Issue Date:	9th January 2024
Product Range:	ProGel®
Product Colour:	Bright Green

Product Description:

Progel® is a highly concentrated, bake stable food colouring. Progel® can be used to colour decorations e.g. sugarpaste, frosting, or marzipan. Progel® keeps its vibrancy once baked making it the ideal choice for colouring cake batter.

Pack Size:	25g e
EAN:	5060475070064
Commodity Code:	2106909849

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:
Edible food colour.

Ingredient List:
Humectant: E422, Water, Modified starch (tapioca), Colours: *E102, E133. **Warning:** *E102 may have an adverse effect on activity and attention in children.

Composition:	**Typical Figures %**	**Countries of Origin**
Humectant: E422 Glycerine	55 - 65	UK - in accordance with Council Regulation (EEC) No 2913/92.
Water	15 - 25	
Carrier: E1520 Propylene Glycol*	10 - 15	
Modified Starch (Tapioca)	<6	
Colour: E102 Tartrazine	<5	
Colour: E133 Brilliant Blue	<5	
***Non declarable carrier under Regulations (EC) 1333/2008 and and (EU) 1169/2011**		

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 E133 - artificial
	Suitable for	Comments
Vegetarians	Yes	
Vegans	Yes	
Kosher	Yes	certified
Halal	No	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
5 years

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	Yes	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:

Organism	Target	Maximum
Entros	<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:
PE/PP tube and lid in a pre printed carton, packed into a labelled board outer.
Recycling Information:
Lid - PLASTIC widely recycled Tube - PLASTIC widely recycled Carton - 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		Bright green gel
Ingredients		See composition section of the specification
Intended use		For food use only. Can be mixed with fondant, icing, buttercream, marzipan etc. to achieve the desired shade of color.
Storage & Handling		See specification
Occupational exposure hazards		None under normal conditions of use at correct storage temperature. Avoid contact with skin and eyes
Fire/explosion hazard		Not a flammable mixture. Under normal conditions of use will present no fire risk
First Aid	Eyes:	Flush with cold water for at least 15 minutes. 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:
For food use only. **Use 3g of ProGel® per 1Kg of decoration and cake (maximum dosage 4g)**.
Possible Applications:
Mix a small amount into your sugarpaste, frosting, marzipan etc, to achieve your desired shade of colour.
Recommended Storage:
Store at ambient room temperature.