

Product Technical Dossier

Product	Red Beetroot Powder
CCL Product Code	P02281

Specification Details

	Specification	
Identification	Positive	
Appearance	Powder	
Colour	Deep red to red**	
Aroma	Typical for dehydrated beetroot	
Flavour	Typical for dehydrated beetroot	
Sieve Analysis % passed	90% pass through 0.2mm	
Moisture	Max 6%	

Microbiological Limits

Total Viable Count	Max 100,000cfu/g	
Yeast	Max 1,000cfu/g	
Moulds	Max 1,000cfu/g	
E. Coli	<10cfu/g	
Salmonella	Negative/25g	
Coliforms	Max 1,000cfu/g	

Heavy Metal Limits

Lead (Pb)	Max 3ppm
Cadmium (Cd)	Max 1ppm
Mercury (Hg)	Max 0.1ppm
Arsenic (As)	Max 1ppm

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Additional Technical Information

Raw Material Full Botanical / Chemical Name	Beta Vulgaris L.
Part Used	Root
The material is Food Grade	Yes
Ratio of Material	99 % red beetroot, 1 % anti-caking agent: silicon dioxide
Solvent used	Water
Cultivated / Wild	Cultivated
Harvest Method	Mechanical
Country of Origin	Poland
Country of Manufacture	Poland
Solubility in Water	partially soluble
Shelf Life from Date of Manufacture	Min 1 Year
Suitable for Vegetarians?	Yes
Suitable for Vegans?	Yes
Storage Conditions	This material is to be stored in a tightly sealed bag/container and kept in a cool place at max 25°C and max 75% of humidity.

Composition Origin, Function and Percentages

Ingredients	Function	% composition	Source
Red beetroot	Ingredient	99%	Root of Beta Vulgaris L.
Silicon Dioxide	anti-caking agent	1%	-

Nutritional Data

Test	Value per 100g
Energy kJ / Kcal	1284/307
Fat (g)	0.2
-Of which Saturates (g)	0
Carbohydrate (g)	53.1
-Of which Sugars (g)	13.6
Fibre (g)	19.1
Protein (g)	10.7
Salt (g)	0.002

Please note that surveillance testing may mean that not all the parameters stated on this specification are tested for every batch.

(**) The colour of this natural material could be subject to slight change due to many factors such as seasonal variations.

The allergen information is supplied by the manufacturer, we have not tested for each individual allergen to ensure they are not present. The information given is based on a documented risk assessment and is accurate to the best of our knowledge. If you intend to make a voluntary "free from" claim on your pack, additional testing may need to be carried out. For technical and labelling guidance, you should always speak to the competent authority for the market or member state in which the final products are placed.

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Allergens	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross- contamination? YES/NO or N/A
Peanuts and Peanut Derivatives (including possible cross contamination)	No	No	N/A
Nut and Nut Derivatives Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)	No	No	N/A
Sesame Seeds and Sesame Seed Derivatives	No	No	N/A
Milk and Milk Derivatives (including lactose)	No	No	N/A
Egg and Egg Derivatives	No	No	N/A
Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITHGluten (wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barley grass)	No	No	N/A
Soya and Soya Derivatives	No	No	N/A
Lupin and Lupin Derivatives	No	No	N/A
Mustard and Mustard Derivatives	No	No	N/A
Celery or Celery Derivatives (including Celeriac)	May contain traces	Yes	Yes
Fish and Fish Derivatives	No	No	N/A
Molluscs and their Derivatives	No	No	N/A
Crustaceans and their Derivatives	No	No	N/A
Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	No	No	N/A

Additives / Contaminants / Dietary Requirements / Intolerances	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross- contamination? YES/NO or N/A
Additives / E Numbers	Yes	Yes	Silicon dioxide
Antioxidants	No	No	N/A
Ethylene Oxide	No	No	N/A
Gelatine	No	No	N/A
Flavourings (Artificial / Nature Identical / Natural / Smoked)	No	No	N/A
Maize / Corn and any Derivatives	No	No	N/A
Legumes / Pulses	May contain traces	Yes	Yes
Rice and Rice Derivatives	No	No	N/A
Added Salt	No	No	N/A
Added Sugar / artificial or natural sweeteners	No	No	N/A
Aspartame	No	No	N/A
BHA / BHT (E320 / E321)	No	No	N/A
Caffeine	No	No	N/A
Colours (Artificial / Nature Identical / Natural / Smoked)	No	No	N/A
Dextrose	No	No	N/A
other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	No	No	N/A
Kiwi fruit	No	No	N/A
Polyols (sugar alcohols)	No	No	N/A
grape fruit	No	No	Yes
Sorbic Acid (E200, E203)	No	No	N/A
Any other Preservatives	No	No	N/A
Ethanol	No	No	N/A
Honey	No	No	N/A
Lactose	No	No	N/A
Yeast and Yeast Derivatives	No	No	N/A
All Animal Products (Beef, Pork, Poultry or other) and Derivatives (whichmay include growth/yield hormones, antibiotics etc.)	No	No	N/A

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Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)

NO

NO

NO

N/A

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Statements

Confirmation of BSE / TSE Status This is to certify that this product complies with all relevant current UK and EU Legislative requirements in regard to Transmissible Spongiform Encephalopathies (TSE) and Bovine Spongiform Encephalopathy (BSE) for human food, and so is free of TSE/BSE.	Yes
This is also to certify that, during the course of their manufacture, the above-mentioned product did not come into contact with any materials, which could be derived from TSE/BSE risk materials.	Yes
Confirmation of GM Status This is to certify that this product is not manufactured from GM raw materials and is therefore not subject to labelling under current regulations.	Yes
Confirmation of Non-Irradiation Status This is to certify that this product, whole or in part, has not been subjected to Ionising Radiation as per European Directives.	Yes
Confirmation of Nandrolone Status This is to certify that this product, whole or in part, has not come into contact with Nandrolone or any of its precursors in any way.	Yes
Confirmation of IOC Product Status This is to certify that this product, whole or in part, has not come into contact with any product/s, which is banned by the IOC (International Olympics Committee) and or WADA.	Yes
Confirmation of Animal Testing Status This is to certify that all the products sold by Cambridge Commodities have not been tested on animals in any part of its manufacture in accordance with current regulations.	Yes
Confirmation of Pesticides Status This is to certify that the above-mentioned product complies with the EU max residue limits (MRLs) on pesticides.	Yes
Confirmation of Nanoparticles Status This is to certify that unless otherwise stated, the above-mentioned product is free of nanoparticles. Commission Recommendation, defines as follows: "Nanomaterial means a natural, incidental or manufactured material containing particles, in an unbound state or as an aggregate or as an agglomerate and where, for 50 % or more of the particles in the number size distribution, one or more external dimensions is in the size range 1 nm - 100 nm".	Yes
Packaging Status We hereby certify that the packaging used in the above-mentioned material conforms to EU regulations and subsequent amendments on food grade packaging	Yes
Confirmation of PAH status This is to certify that the above-mentioned product complies with the max PAH limits set by the EU regulations	Yes

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Product Flow Chart

Control of fresh material delivered from the field Cleaning from ash, sand and stones Rinsing Peeling Rinsing after peeling Visual control, separation from foreign bodies Cutting Blanching Dehydration process Magnet separation Weighting and packing Storage Collection from storage Magnet separation Separation from foreign bodies, manual selection Milling Sieving Metal detection Weighting and packing Storage Version: 4

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Material Safety Data Sheet

To download this product's material safety data sheet, please click <u>here</u> and search for the Cambridge Commodities product code. If there is no MSDS available, please follow the onscreen instructions to request one.

The Information provided in this document is subject to change and the batch specific certificate of analysis should always be referenced.

To be used as per local legislation.

Change History

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A
2	Change Moulds from max 100cfu/g to 1000cfu/g	Yes
3	Added Coliforms Max 1,000cfu/g and changed Solubility in Water from Soluble to partially soluble	Yes
C	Changed Allergens table for Celery or Celery Derivatives (including Celeriac) from Product Contains Yes to May contain traces and risk of cross contamination from May contain traces to Yes Changed Additives table for Legumes / Pulses from Product Contains Yes to May contain traces and risk of cross contamination from May	Yes

Document Approval

	Originator	Approver
n/A	Mel Lee	Cecilia Anzani
× (EV Kll 505/05/2021 10:02	Quality Administrator	Senior Quality Specialist

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