



GNT International BV, Industrieweg 26, 5731 HR Mierlo, The Netherlands

PRODUCT SPECIFICATION - EU

EXBERRY® Shade Blue - OD GNT Product No. 60934001

EXBERRY® Shade Blue - OD is a food with coloring properties (so called Coloring Food), manufactured from fruits and vegetables.

Due to the manufacturing process this product still delivers, to a considerable extent, the valuable properties and constituents of the raw material giving this product its characteristic taste and color.

Manufacturing

Manufactured from spirulina and apple

Processed with water, sunflower oil, maltodextrin, sucrose syrup and citric acid

Physical and Chemical Properties

| Moisture | < 5,0 | % |
|---------------------------|----------------|---------|
| Density | 0,90 - 1,20 | kg/l |
| Microbiological Data | | |
| Total plate count aerobic | < 1000 | cfu/g |
| Moulds | < 100 | cfu/g |
| Yeasts | < 100 | cfu/g |
| Escherichia coli | not detectable | cfu/g |
| Salmonella | not detectable | cfu/25g |
| • | | |

General Appearance

| Appearance | oily, pasty |
|--------------|-----------------|
| Odor | no off-flavour |
| Taste | no off-flavour |
| Colour shade | blue |
| Solubility | oil dispersible |

The information contained herein is, to the best of our knowledge and belief, accurate. It is not a representation or guarantee as to how this color may perform when incorporated in any particular medium, application, or finished product or at any point over the shelf life of any such finished product or beyond. Many factors can affect color performance and stability in a product including but not limited to storage and handling conditions, product formulation, packaging. In choosing colors and formulating products, it is the customer's responsibility to account for and control for these factors. Nothing contained herein is to be construed as a recommendation for use in violation of any patents or of applicable laws and regulations.





Nutritional Data (average per 100 g)

| Energy | 2.960 | kJ/100g |
|---------------------|-------|-----------|
| Energy | 715 | kcal/100g |
| Fat | 65,0 | g/100g |
| Of which saturates | 6,00 | g/100g |
| Carbohydrate | 30,0 | g/100g |
| Of which sugars | 14,0 | g/100g |
| Fibre | 0,5 | g/100g |
| Protein | 2,2 | g/100g |
| Salt (sodium × 2.5) | 0,10 | g/100g |
| Ash | 0,20 | g/100g |

This product is not standardised on the above given nutritional values. Due to the nature of this product the nutritional composition can vary and therefore this data represents only typical average values. The product does deliver vitamins and minerals, but the level of those substances is neither significantly high nor standardised to a specific amount.

Transport Conditions

This product is suitable for ambient transport, however it is recommended that the period of time is controlled, ideally not exceeding 10 days. Any exposure to extreme conditions (for example high temperatures, direct sunlight etc) should be avoided.

Shelf Life and Storage Conditions

6 months dry at 0 - 10°C (32 - 50°F)

Shelf life is given as best use by date and applies to unopened and tightly sealed original containers.

Safety Data Sheet

The product is not classified as dangerous in the terms of the Regulation (EC) 1272/2008 (CLP). A Safety Data Sheet is available on request.

GMO Status

This product does not contain, consist of, and has not been produced from raw materials originating from genetically modified organisms. This product is not subject to labelling according to the European Regulation (EC) No 1829/2003 and 1830/2003 (consolidated versions).

Irradiation

This product and its components have not been irradiated.

Novel Food

This product is not a novel food according to European Regulation (EU) 2015/2283 (consolidated version).

Nanotechnology

This product and its components are produced without the use of nanotechnology (according to European

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Regulation (EU) 2015/2283; consolidated version).

Vegetarians / Vegans

This product is suitable for vegetarians and vegans. The product does not contain any animal products / derivatives.

Dietetic Foods

The use of the above mentioned product for dietetic foods, such as foods for infants and young children etc., needs to be verified case by case.

Kosher Status

This product is kosher parve approved. A certificate is available upon request.

Halal Status

This product complies with the general guidelines for use of the term "halal" as laid down in Codex Alimentarius.

Pesticides / Mycotoxins / Heavy Metals

The product complies with the requirements of Regulation (EU) 2023/915 and Regulation (EC) No 396/2005 (consolidated versions).

Quality Assurance

The food safety management system at GNT is certified by a GFSI (Global Food Safety Initiative) recognized scheme. HACCP is an integral part of our management system.

Allergens

No presence of allergenic substances listed in Annex II of Regulation (EC) No 1169/2011.

Gluten

This product is gluten-free (< 20 ppm gluten) according to Regulation (EU) No 828/2014.

Customs Tariff Number

Please note that the customs tariff number in other countries might vary and that GNT International B.V. does not accept any responsibility/liability in this respect. The product is categorised to the following customs tariff number (EU): 32030010

Country of Origin

The Netherlands

Labelling and Regulatory Information

We herewith confirm that the above mentioned product is a Coloring Food (not selectively extracted according to Regulation (EC) No 1333/2008) complying with the "NATCOL Code of Practice for the Classification, Manufacturing, Use and Labelling of Colouring Foods (EU)".

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GNT recommends to label this product on the ingredient list of the final product within the EU as follows:

Coloring Food (concentrate of spirulina and apple) or Concentrate (spirulina and apple)

The components which are used in the processing of this product (listed as "processed with" within this product specification) are not required to be included in the ingredient list of the final product if they do not have a technological function within the final product. This is a case by case decision depending on the composition and dosage in the final product.

Product Handling

This product can be dosed in the final application on a quantum satis basis. The product should be stored under recommended conditions as defined under "Shelf Life and Storage Conditions" and be protected from light, oxygen and moisture. It is particularly important for this product to avoid any contact with water or moisture. Additionally the material should be conditioned prior to use to a temperature of 20°C to 35°C under ambient storage. All handling should be done according to good manufacturing practice and any product discharged should not be returned to the original container. Any part used containers should be re-sealed and stored according to the recommended conditions and to ensure homogeneity the product should be shaken prior to further use with warming as described above.

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