# Otello

### JuiceMax® Beet 100 WS

**Product Information** 

Version: 2 PI EU EN 01-12-2023

#### Description

JuiceMax® Beet 100 WS is a vegetable juice concentrate produced according to the existing regulations for fruit juice production. The product is considered a food ingredient with coloring properties.

Material no:	706356	Storage and handling:	4 - 8 °C / 39 - 46 °F Can be transported up to 3 days at 30°C / 85°F. If transported more than 3 days, refrigerated transport is required.
Size: Type:	14 kg Can	Conditions: Shelf Life:	Cool, Protect from light 365 days in unopened containers at the recommended storage temperature

#### Usage

Foods generally.

Restrictions or exemptions may apply according to specific usages and commodity standards. Relevant food legislations should always be consulted in ensuring compliance.

#### **Directions for use**

Shake the product before use, as components may settle during storage. Can be added directly to the food product after conditioning to room temperature (20-25°C). If the product is to be diluted before use, it is preferable to use soft or distilled water. If not available, mix with water immediately before use.

#### Ingredients

Red beet juice concentrate, Citric acid (E 330).

Color:	Dark bordeaux-red	Solubility:	Water soluble
Form:	Liquid	Odor:	Characteristic
Enrichment factor:	Max. 6		

#### Specification

Brix: 67-72°

pH: 4.00 - 5.00 (direct in liquid)

 Microbiological quality

 Total Viable Count:
 ≤ 100 cfu/g

 Total Yeasts and Moulds:
 ≤ 10 cfu/g

 Total Enterobacteriaceae:
 ≤ 10 cfu/g

Relative density: 1.34 - 1.36

Pathogens	
Salmonella sp.:	Absent in 25g
Listeria monocytogenes:	Absent in 25g
E. coli:	Absent in 1 g

#### www.oterra.com

The information contained herein is to the best of our knowledge and belief, true and accurate and the product(s) mentioned herein do(es) not infringe the intellectual property rights of any third party. The product(s) may be covered by pending or issued patents, registered or unregistered trademarks, or similar intellectual property rights. All rights reserved.

Page 1/3

## Orello

#### JuiceMax® Beet 100 WS

Product Information Version: 2 PI EU EN 01-12-2023

Aerobic Sporeforming Bacteria:	≤ 10 cfu/g	S. aureus:	Absent in 1 g
Sulphite reducing clostridia:	≤ 10 cfu/g		
Vegetarian:	Yes		
Kosher:	Kosher Pareve Exc	I. Passover	
Halal:	Certified		

#### Legislation

This product classifies as coloring foodstuff according to the NATCOL "Code of Practice for the Classification, Manufacturing, Use and Labelling of Colouring Foods (EU), September 2021", and is in full compliance with the EU Juice Directive 2001/112/EC with later amendments. Vegetable juices fulfill basically same criteria as listed in EU Juice Directive.

The product is intended for use in food.

#### Labeling

Labeling should be done in accordance with EU Regulation 1169/2011/EU on the provision of food information to consumers with later amendments. Ingredients in the preparation having no function in the final food product may be regarded as carry over depending on the final application and the applied dosage, Article 20(b)-(d) EU regulation 1169/2011/EU. This means in most cases only the juice concentrate shall be declared in the ingredient list of the final food product: "name of fruit and/or vegetable" juice concentrate.

#### **Nutritional Information**

	Values per 100g
Energy kJ:	979 kJ
Energy kcal:	233 kcal
Protein:	6,2 g
Carbohydrate:	52,0 g
- Sugars:	51,0 g
Fat:	0,0 g
<ul> <li>Saturated fat:</li> </ul>	0,0 g
Salt:	0,52 g

Nutritional information is provided based on EU Regulation 1169/2011/EU on food information to consumers despite the fact, that this product is exempted from nutritional declaration. The listed nutritional values are the main components calculated based on information from the raw material suppliers and should only be used as a guideline. The listed components do not necessarily add up to 100%, because the product may contain other components, which are not included in the nutritional declaration. Typically, the usage of this product will be at a low dosage in the final food application, and therefore the nutritional contribution will be minor.

#### **Technical support**

Oterra's Application and Product Development Laboratories and personnel are available if you need further information.

#### www.oterra.com

The information contained herein is to the best of our knowledge and belief, true and accurate and the product(s) mentioned herein do(es) not infringe the intellectual property rights of any third party. The product(s) may be covered by pending or issued patents, registered or unregistered trademarks, or similar intellectual property rights. All rights reserved.

## Oterio

#### JuiceMax® Beet 100 WS

**Product Information** Version: 2 PI EU EN 01-12-2023

#### Trademarks

Product names, names of concepts, logos, brands and other trademarks referred to in this document, whether or not appearing in large print, bold or with the ® or TM symbol are the property of Oterra A/S or an affiliate thereof or used under license. Trademarks appearing in this document may not be registered in your country, even if they are marked with an ®.

#### **GMO** Information

In accordance with the legislation in the European Union\* JuiceMax® Beet 100 WS does not contain GMOs and does not contain GM labeled raw materials\*\*. In accordance with European legislation on labeling of final food products\*\* we can inform that the use of JuiceMax® Beet 100 WS does not trigger a GM labeling of the final food product. Oterra's position on GMO can be found on: www.oterra.com

\* Directive 2001/18/EC of the European Parliament and of the Council of 12 March 2001 on the deliberate release into the environment of genetically modified organisms with later amendments, and repealing Council Directive 90/220/EEC.

\*\* Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed with later amendments. Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms amending Directive 2001/18/EC, and with later amendments.

|--|

List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA), Food Allergy, Safety, Treatment, Education and Research Act of 2021 (FASTER), and EU Regulation 1169/2011/EC	Present as an ingredient in the product		
with later amendments			
Cereals containing gluten* and products thereof	No		
Crustaceans and products thereof	No		
Eggs and products thereof	No		
Fish and products thereof	No		
Peanuts and products thereof	No		
Soybeans and products thereof	No		
Milk and products thereof	No		
Nuts* and products thereof	No		
Sesame seeds and products thereof	No		
List of allergens in accordance with EU Regulation 1169/2011/EC only			
Celery and products thereof	No		
Mustard and products thereof	No		
Lupine and products thereof	No		
Mollusks and products thereof	No		
Sulphur dioxide and sulphites (added) at concentrations of more than 10 mg/kg or			
10mg/litre expressed as SO <sub>2</sub>	No		
* Disconsidered the ELL Participant 1160/2011 Approx II for a local definition of common allergand, and European Union law at your as a property of the second definition of common allergand, and European Union law at your as a property of the second definition of common allergand, and the second definition			

Please consult the EU Regulation 1169/2011 Annex II for a legal definition of common allergens, see European Union law at: www.eur-lex.europa.eu

www.oterra.com

Page 3/3 The information contained herein is to the best of our knowledge and belief, true and accurate and the product(s) mentioned herein do(es) not infringe the intellectual property rights of any third party. The product(s) may be covered by pending or issued patents, registered or unregistered trademarks, or similar intellectual property rights. All rights reserved.