TECHNICAL DATA SHEET – CLEANING FLUID							
Print date	09/04/2018						
	Ink Therm EU/ME/FDA/JP Clean 20 L						
Code	76350002						
Content	20 L						
Ingredients	Water, Humectant: E422, acidifier: E330, preserver: E202						
	-						
User instruction							
	Product for the decoration of food through thermal ink-jet technology. To be used in thermal ink-jet printers.						
	technology. To be used in thermal ink-jet printers.						
Caution	For food						
Cauton	products allowed to be coloured. Do not swallow as such.						
Conditions of	Protect from sunlight. Store and use between 18 and 25 °C.						
storage	use between 18 and 25 °C.						
Shelf-life (months )	36						
Maximum dosage	cat. 5.4 Reg.1129/2011						
Produced in Italy	- Bologna - Italia/Italy						
1. Coulou in hui							

Nutritional information								
	( European	n regulations 90/496/CE and su	ubsequent modifications) for	100g of product				
Energy	kj	258,15 kcal 61,58						
Total fat	g		(	),01				
Saturated fatty acids	g			),01				
Carbohydrate	g		1.	4,00				
Sugars	g			0,00				
Protein	g							
Salt	g			0,00				
				,,00				
Cont. Al	g			),00				
Allergen list	( Europear	n regulation 2000/13/CE a						
	gluten & c		1	<u> </u>				
				-				
Milk & derivates (including lactose)								
with & derivates (including factose)				!				
Eggs & derivates				-				
Soya & derivates			!					
Groundnuts & derivates				-				
hazelnuts, filberts, walnuts, pistachios, macadamias, cashews, Nuts (almonds, pecans, Brazil nuts) & derivates			!					
Mustard & derivates				-				
Celery & derivates				_				
Sesame &								
Codedon di	-							
Sulphur di >10mg/Kg or 10 mg/L	!							
Crustaceans & derivates			-					
Fishes & derivates								
Lupins & derivates	_							
Molluses & derivate	_							
Declaration of absence of genetical	lly modified	organisms (European regulation	ons 2003/1829/CE, 2003/183	0/CE and subsequer	nt modifications)			
Declaration of absence of genetically modified organisms (European regulations 2003/1829/CE, 2003/1830/CE and subsequent modifications)  The products of this chart are produced with no genetically CE, 2003/1830/CE and subsequent modified organisms (GMO) (European regulations 200modifications).								
	Micro	obiological specifications						
Standard plate count (g) < 10	Yeasts and	d Moulds (g)	< 103	Total coliforms	(g)	absent in 1 g		
Declaration of conformity								
The product of this chart is in accordance with the law in force	e: European	regulations 1333/2008, 1129/2	2011, 1169/2011, 231/2012 a	and subsequent modi	ifications.			
LEGENDA: - absence		+ presence	! possible presence by contamination					