

TECHNICAL DATA SHEET – EDIBLE INK

Print date	03/03/2018			
	Ink Therm EU/ME 20 L			
Code	Y - 76334011, M – 76634012, C - 76634010, B - 76634013			
Content	20 L			
Ingredients	YELLOW: Water, Humectant: E422, Colouring: E102, acidifier: E330, preserver: E202	MAGENTA: Water, Humectant: E422, Colouring: E122, acidifier: E330, preserver: E202	CYAN: Water, Humectant: E422, Colouring: E133, acidifier: E330, preserver: E202	BLACK: Water, Humectant: E422, Colouring: E133, Colouring: E102, Colouring: E122, Colouring: E151, Colouring: E110, 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.			
Caution	For food products allowed to be coloured. Do not swallow as such.			
Storage	Protect from sunlight. Store and use between 18 and 25 °C.			
Shelf-life (months)	36			
Maximum dosage	7 g/Kg cat. 5.4 Reg.1129/2011			
Produced in Italy by	Bologna - Italia/Italy			

Nutritional Information (European regulations 90/496/CE and subsequent modifications) for 100g of product

Energy	kj	258,15 kcal 61,58
Total fat	g	0,01
Saturated fatty acids	g	0,01
Carbohydrate	g	14,01
Sugars	g	0,00
Protein	g	0,00
Salt	g	1,52
Cont. Al	g	0,00

Allergen list European regulation 2000/13/CE and subsequent modifications)

Cereals containing gluten and derivatives	-
Milk & derivatives (including lactose)	!
Eggs & derivatives	-
Soya & derivatives	!
Groundnuts & derivatives	-
Nuts (almonds, pecans, Brazil nuts) & hazelnuts, filberts, walnuts, pistachios, macadamias, cashews, derivatives	!
Mustard & derivatives	-
Celery & derivatives	-
Sesame & derivatives	-
Sulphur dioxide and sulphates >10mg/Kg or 10 mg/L	!
Crustaceans & derivatives	-
Fishes & derivatives	-
Lupins & derivatives	-
Molluscs & derivatives	-

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 modified organisms (European regulations 2003/1830/CE and subsequent modifications).

Microbiological specifications

Conta batterica totale (ufc/g)	< 10 ³	Muffe e lieviti (ufc/g)	< 10 ³	Coliformi totali (ufc/g)	assenti in 1 g/ absent in 1 g
Standard plate count (cfu/g)	< 10 ³	Yeasts and Moulds (cfu/g)	< 10 ³	Total coliforms (cfu/g)	assenti in 1 g/ absent in 1 g

Declaration of conformity

The product of this chart is in accordance with the law in force: European regulations 1333/2008, 1129/2011, 1169/2011, 231/2012 and subsequent modifications.

LEGENDA: - absence + presence ! possible presence by contamination