


# Product Technical Specification

<b>Supplier Product Code:</b>	CCP-RED	
<b>Version:</b>	4	
<b>Issue Date:</b>	10th October 2022	
<b>Product Range:</b>	Cake Craft Pen	
<b>Product Colour:</b>	Red	
<b>Product Description:</b>	Ready to use edible ink pen for adding fine detail to your edible creations.	
<b>Pack Size:</b>	N/A	
<b>EAN:</b>	5060475074390	
<b>Commodity Code:</b>	2106909260	
<b>Contacts:</b>	<b>General Enquiries:</b>	<a href="mailto:info@rainbowdust.co.uk">info@rainbowdust.co.uk</a>
	<b>Orders:</b>	<a href="mailto:orders@rainbowdust.co.uk">orders@rainbowdust.co.uk</a>
	<b>Customer Services:</b>	<a href="mailto:customer.service@rainbowdust.co.uk">customer.service@rainbowdust.co.uk</a>
	<b>Specification Queries:</b>	<a href="mailto:specifications@realgoodfoodplc.com">specifications@realgoodfoodplc.com</a>
<b>Addresses:</b>	<b>RAINBOW DUST COLOURS</b> Unit 3-6 Cuerden Green Mill Ward Street Preston PR5 5HR	<b>RENSHAW EUROPE</b> Chemin du Cyclotron 6 1348 Louvain la Neuve Belgium
<b>Telephone:</b>	01772 322335	
<b>Web:</b>	<a href="http://www.rainbowdust.co.uk">www.rainbowdust.co.uk</a>	
<b>Legal Compliance:</b>		
This product, it's hygienic manufacture, food safety, ingredients, packaging, labelling, storage and transportation within our control, conforms to all relevant UK/EU legislation in force on the date of manufacture. The product is warranted as per the statement included in the sales documentation at time of purchase.		
<b>GFSI Certification:</b>		
BRC -	<a href="https://www.brcdirectory.com/InternalSite//Site.aspx?BrcSiteCode+1897405">https://www.brcdirectory.com/InternalSite//Site.aspx?BrcSiteCode+1897405</a>	
Completed on behalf of Rainbow Dust Colours (A Real Good Food plc company):		
Signed:		
Name:	Sarah Cheetham	
Position:	Specifications Technologist	



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<b>Legal Name:</b>		
food colour		
<b>Ingredient List:</b>		
Water, Humectant: E422, Ethanol, Colour: *E124.		
<b>Warning:</b> *E124 may have an adverse effect on activity and attention in children.		
<b>Composition:</b>		
<b>Typical Figures %</b>	<b>Countries of Origin</b>	
Water	50 - 60	UK - in accordance with Council Regulation (EEC) No 2913/92.
Humectant: E422 Glycerine	20 - 25	
Ethanol	10 - 15	
Colour: E124 Ponceau 4R	5 - 10	
<b>Nutritional:</b>		
Method: Calculated	Typical figures per 100g	
Energy (kJ/kcal)	not mandatory under Regulation (EU) 1169/2011.	
Fat (g)		
of which saturates (g)		
Carbohydrates (g)		
of which sugars (g)		
Protein (g)		
Salt (g)		
<b>Dietary Information:</b>		
	Comments	
Colour	E124 - artificial	
	Suitable for	Comments
Vegetarians	Yes	
Vegans	Yes	
Kosher	Yes	certified
Halal	No	
<b>Genetically Modified Materials:</b>		
To the best of our knowledge, this product is not made from genetically modified material and does not use processing aids or additives which are genetically modified. A GM policy is available on request.		
<b>Irradiated Materials:</b>		
This product does not contain any ingredients that have been treated with ionising radiation.		
<b>Nanomaterials:</b>		
This product does not contain any engineered nanomaterials.		
<b>Shelf life: unopened and stored correctly</b>		
36 months from date of manufacture		
<b>Shelf Life: opened</b>		
Once opened it is the responsibility of the customers to establish the maximum permitted time until all material should be used. This will depend on their specific environment, practices and procedures.		

# Product Technical Specification

<b>Free From Claims:</b>				
We do not make any "Free From" claims for our products as we do not conduct any validation testing.				
<b>Substances or products causing allergies or intolerances:</b>				
<b>Substance</b>	<b>Product contains?</b>	<b>Used on the same production line?</b>	<b>Used in the same factory?</b>	<b>Comments</b>
Cereals containing gluten, wheat, rye, barley, oats, spelt, kamut and products thereof	No	No	No	
except: wheat based glucose syrups including dextrose	No	No	No	exempt from allergen labelling
Crustaceans and products thereof	No	No	No	
Eggs and products thereof	No	No	Yes	finished product containing egg stored and distributed from same site
Fish and products thereof	No	No	No	
Peanuts and products thereof	No	No	No	
Soybeans and products thereof	No	Yes	Yes	Soya lecithin
Milk and products thereof, including lactose	No	No	Yes	finished product containing milk stored and distributed from same site
Nuts: almonds; hazelnuts; walnuts; cashews; pecan nuts; Brazil nuts; pistachio nuts; macademia or Queensland nuts	No	No	Yes	finished product containing almond stored and distributed from same site
Celery and products thereof	No	No	No	
Mustard and products thereof	No	No	No	
Sesame seeds and products thereof	No	No	No	
Sulphur dioxide and sulphites > 10 mg/kg	No	No	No	
Lupin and products thereof	No	No	No	
Molluscs and products thereof	No	No	No	
<b>Microbiological Testing:</b>				
<b>Organism</b>	<b>Target</b>	<b>Maximum</b>		
Enteros	<10 cfu/g	>100 cfu/g		
Yeast & Mould	<10 cfu/g	>100 cfu/g		
Salmonella	ND/25g	ND/25g		
<b>Chemical Testing:</b>				
<b>Test</b>	<b>Method</b>	<b>Standard</b>		
n/a				
<b>Physical Testing:</b>				
<b>Test</b>	<b>Method</b>	<b>Standard</b>		
colour check	visual	against reference sample		

# Product Technical Specification

<b>Brief Process Description:</b>		
materials weighed, blended, filter prepared, pen assembled, packaged and metal detected.		
<b>Overview of HACCP: available upon request</b>		
<b>Metal Detection:</b>		
Checked at start up, every hour and end of each packing run.		
<b>Sieves:</b>		
n/a		
<b>Packaging:</b>		
PP pen, PET filter, paper label, plastic blister front, paper backing board		
<b>Production Date Code:</b>		
4 digit: digits 1-3 = day of year, digit 4 = year e.g 02/02/2017 = 0337		
In the event of any issues, please quote the Best Before and Batch information		
<b>Health &amp; Safety Data:</b>		
Physical Appearance	Red liquid	
Ingredients	See composition section of the specification	
Intended use	For food use only. To add colour to edible creations.	
Storage & Handling	See specification	
Occupational exposure hazards	None under normal conditions of use at correct storage temperature. Avoid eye contact	
Fire/explosion hazard	The product will burn if ignited but under normal conditions of use will present no fire risk	
First Aid	Eyes:	Flush with plenty of cold water. Seek medical advice if necessary
	Skin:	Wash with soap and water
	Ingestion:	No hazard under normal conditions of use
	Inhalation:	No hazard under normal conditions of use
Spillage	Wash area with detergent and water to avoid slip hazard	
Disposal of waste	Normal waste disposal in accordance with local and national laws	
Other hazards	None known	
Protective clothing	Normal for food handling	

# Product Technical Specification

## Handling and Usage Instruction:

Use thick or thin end depending on the level of detail required. Replace lid after use.

**Use no more than 1 red pen per 66g of edible decoration.**

## Possible Applications:

With our Cake Craft Pens you get the best of both worlds. A superfine 0.5mm nib for detail work and a broader 2.5mm nib for bold pattern designs. The free flowing ink means you only need a light pressure, so can draw directly on to finished cake.

## Recommended Storage:

Replace lid after each use.

Store at room temperature.