

C-130-WS

Product Information

Version: 06 PI EU EN 03-28-2023

Description Dark green liquid, produced by extraction of the green pigment of alfalfa (Festuca

arundinacae). The pigments are converted in copper chlorophyllin.

Packing Polyethylene container 5 kg (GIN 503488).

Storage and transportation

Temperature: ambient.

Conditions: Protected from direct sunlight.

Shelf life The product is valid for a period of six months in original packaging.

Application 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.

How to use:

The dosage varies according to the beta-carotene content of the milk. In general, it is

recommended the dosage from 5 to 15 mL per 100 liters of milk. Note: High dosages can confer grayish or greenish coloring to the cheese.

Defined the dosage, dilute in 5-6 parts of water (distilled water is preferable. If not available, mix with water immediately before use) and add directly to the milk under constant stirring,

before the addition of rennet. Do not mix with calcium salts.

Ingredients Sodium Copper Chlorophyllin (E 141 (ii)), potassium hydroxide (E 525) and water.

Technical data Physical Characteristics:

Analysis	Specification	Frequency
Density at 20°C (g/mL)	1,05 ± 0,05	All batches

Chemical characteristics:

Giletineat characteristics;			
Analysis	Specification	Frequency	
Sodium copper chlorophyllin (%)	0,130 ± 0,010	All batches	
Absorbance	0,680 - 0,800	All batches	
Arsenic (ppm)	≤ 3	Once a year	
Lead (ppm)	≤ 5	Once a year	
Mercury (ppm)	≤ 1	Once a year	
Cadmium (ppm)	≤ 1	Once a year	
Copper (% total of copper chlorophyllin)	≤ 8	Once a year	
Copper ions (ppm)	≤ 200	Once a year	

Biological Characteristics:

Analysis	Specification	Frequency
Salmonella sp/25g	Absent	Twice a year

Vegetarian:YesKosher:YesHalal:Yes

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Legislation:

The color is in full compliance with:

- Resolution RDC No. 778, of March 1, 2023 on the general principles, technological functions and conditions of use of food additives and food technology adjuvants.
- Normative Instruction IN No. 211, of March 1, 2023 establishes the technological functions, maximum limits, and conditions of use for food additives and technology adjuvants for use in food.
- Specifications for identity and purity provided by the EU Regulation 231/2012, March 9, 2012.
- Edict n. 326, July 30, 1997 Good Manufacturing Practices.
- Product exempt of registration according to the Resolution RDC n. 27, August 06, 2010, and its amendments.
- Resolution RDC No. 623, of March 9, 2022 tolerance limits for foreign matter in food.
- Resolution RDC No. 722, of July 1st, 2022 Maximum Tolerated Limits (MTL) of contaminants in food, general principles for their establishment and methods of analysis for conformity assessment purposes.
- Normative Instruction n°160, of July 1st, 2022 maximum tolerated limits of contaminants in food.

The product is intended for use in foods.

Labelling

Natural Chlorophyll Color E 141 (ii) or color E 141 (ii).

Nutritional Information

Energy	Values per aprox. 100 g 0 kcal / 0 kJ
Carbohydrate	0 g
- Total sugars	0 g
- Added sugars	0 g
Protein	0 g
Total fat	0 g
- Saturated fat	0 g
- Trans fat	0 g
Fiber	0 g
Sodium	49 mg

The nutrition information provided is based on Brazilian regulation RDC No. 429, of 10/8/2020, which provides for nutritional labeling of packaged foods. The nutritional values listed are major components calculated based on raw material supplier information and should be used as a guide only. Typically, the use of this product will be at a low dosage in the final food application and therefore the nutritional contribution will be minimal.

Distribution Methods

Directly to the customer or through distributors. The product is transported in covered vehicles, ambient temperature, dry and odorless place, protected from heat and inclement weather. Not allowed the presence of pests and toxic products or exhale odor in the vehicles.

Technical Support

Our Application and Product Development Laboratories and personnel are available if you need further information.

GMO Information

In accordance with the legislation in the European Union* <u>C-130-WS does not contain GMOs and does not contain GM labeled raw materials**</u>. In accordance with European legislation on labeling of final food products** we can inform that the use of <u>C-130-WS does not trigger a GM</u> labeling of the final food product.

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.

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^{*} 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.



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Allergen Information

Allergen Information	
List of common allergens in accordance with the US Food Allergen Labeling and	Present as an
Consumer Protection Act of 2004 (FALCPA), Food Allergy, Safety, Treatment,	ingredient in
Education and Research Act of 2021 (FASTER), and EU Regulation 1169/2011/EC	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 (including lactose)	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 10 mg/litre expressed as SO ₂	No
3	110

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