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PRODOTTI ITALIANO

TECHNICAL SHEET FATSOLUBE COLOURINGS IN VEGETABLE OILS

PRODUCTS: Fatsoluble liquid colouring Lemon Yellow (code LIPOLIMONE)¹
Fatsoluble liquid colouring Red (code LIPOROSSO)²
Fatsoluble liquid colouring Green (code LIPOVERDE)³
Fatsoluble liquid colouring Egg yellow (code LIPOUOVO)⁴
Fatsoluble liquid colouring Black (code LIPONERO)⁵
Fatsoluble liquid colouring White (code LIPOBIANCO)⁶
Fatsoluble liquid colouring Sky blue (code LIPOAZZURRO)⁷
Fatsoluble liquid colouring Pink (code LIPOROSA)⁸
Fatsoluble liquid colouring Violet (code LIPOVIOLA)⁹
Fatsoluble liquid colouring Brown (code LIPOMARRONE)¹⁰
Fatsoluble liquid colouring Lemon peel yellow (code LIPOLSCORZA)¹¹
Fatsoluble liquid colouring Orange peel orange (code LIPOASCORZA)¹²
Fatsoluble liquid colouring Blue ocean (code LIPOCEANO)¹³
Fatsoluble liquid colouring Cherry red (code LIPOCILIEGIA)¹⁴
Fatsoluble liquid colouring Pistachio green (code LIPOPISTAC)¹⁵

INGREDIENTS: non-hydrogenated vegetable oils (origin palm kernel oil) , colourings*, flavouring vanilla.

ALLERGENS: none.

***COLOURINGS:** ¹Lemon yellow-**E102 tartrazine**
²Red **E124-Ponceau 4R**
³Green-**E102 tartrazine**, **E133 brilliant blue FCF**
⁴Egg yellow-**E110 sunset yellow FCF**
⁵Black-**E153 Carbon**
⁶White-**E171 titanium dioxide**
⁷Sky Blue-**E133 brilliant blue FCF**
⁸Pink-**E171 titanium dioxide**, **E124 Ponceau 4R**, **E122 Carmoisine**
⁹Violet-**E124 Ponceau 4R**, **E151 Black PN**
¹⁰Brown-**E102 Tartrazine**, **E124 Ponceau 4R**, **E133 Brilliant blue FCF**
¹¹Lemon peel yellow-**E104 quinoline yellow**
¹²Orange peel orange-**E110 sunset yellow FCF**, **E102 tartrazine**, **E104 quinoline yellow**
¹³Blue orange -**E133 brilliant blue FCF**, **E151 Black PN**
¹⁴Cherry red- **E124 Ponceau 4R**, **E122 Carmoisine** , **E133 brilliant blue FCF**
¹⁵ Pistachio green-**E102 tartrazine**, **E133 brilliant blue FCF**

The ingredients written in **bold letters** may influence behavioural changes in children

CLAIM: GLUTEN FREE PRODUCT, LACTOSE FREE PRODUCT, VEGAN PRODUCT

NOTES Product approved by the Italian Coeliac Association and published in the eponymous handbook edition 2016 on page 202

DESTINATION: Liquid colour diluted in vegetable oils. It is mainly used to colour melted chocolate and cocoa butter.



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PRODOTTO ITALIANO

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PHISICAL STATE: Emulsion

SMELL: Odourless

PACKAGING: Plastic containers for food use-gr. 150

SHELF LIFE: Best before 24 months. See the expiration date stated on the packaging.

PRESERVATION: Keep in well-closed containers, in a cool, dry place or, better, stored into the refrigerator at positive temperature.

CAUTION: Do not ingest the concentrated product and avoid contact with eyes and mucous membranes.

LEGISLATIVE REFERENCES: Regulation (EU) EC 852/2004, Regulation (EU) 178/2002, Regulation (EU) 1169/2011, Regulation (EU) 1129/2011

MICROBIOLOGICAL CHARACTERISTICS:

PARAMETER	METHOD	RESULTS
Plate count at 30 °C	UNI EN ISO 4833-1:2013	<10 ufc/g
Staphylococcus coagulase positive (Staphylococcus aureus and other species)	UNI EN ISO 6888-1:2004	<10 ufc/g
Yeast	ISO 21527-2:2008	<10 ufc/g
Mould	ISO 21527-2:2008	<10 ufc/g