

All Technical Data

Technical Data Sheet

Revision Date: 6/20/2019 Version: 2

Product Code: 02157

Product Name: SENSIJET FSE-542 YELLOW

Company Name: Sensient Colors LLC

Administrative Address: 2515 N. Jefferson Avenue, St Louis, MO 63106 USA

Site of Manufacture Address: 2526 Baldwin Street, St Louis, MO 63106 USA

Contact: Customer Service

Email: sensientpharma.orders@sensient.com
sensientfood.orders@sensient.com

Telephone numbers: Tel.: 314-889-7600 / Fax: 314-286-7160

General information

The processing, packaging, and storage of the finished product and the raw materials from which it is produced are consistent with Good Manufacturing Practices (GMP) and current industry practices. All information presented herein is in accordance to the regulation of the country of manufacture USA.

Applications, Dosage and Usage

Applications

Application	Recommended dosage	Comments
Baked Goods	US: In amounts consistent with good manufacturing practice.	This product is a food-grade edible ink.
Biscuits Snacks		
Candies	EU: Food colour with combined maximum limit - refer to Regulation (EC) No. 1333/2008 for specific food categories.	Reference Standards of Identity for permissible uses.
Cookies		
Coating		
Nutraceutical Products		Due to the presence of Polysorbate 80, use levels for some food categories may be restricted.
Pharmaceuticals		

Ingredient List

Ingredients Statement:

Available upon request.

Regulatory Compliance

The components of this product meet the requirements listed below:

Regulatory Compliance

Code	Description	Comment
21CFR	US Code of Federal Regulations, Title 21 - US FDA	21CFR Parts 70-82
EU 231/2012	Regulation (EU) No 231/2012 laying down specifications for food additives	

Quality

Physical

Description	Target
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A Yellow Aqueous liquid	
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Residual solvents

The following residual solvents (listed in the USP General Chapter <467> Residual Solvents or ICH Q3C Impurities: Guidelines for Residual Solvents) are likely to be present in this product.

Residual Solvent - Class 1

Class 1 Solvents	Qty (Max)
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None	
To the best of our knowledge, no Class 1 solvents (listed in ICH Impurities: Guideline for Residual Solvents Q3C) are likely to be present.	

Residual Solvent - Class 2

Class 2 Solvents	Qty (Max)
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None	
To the best of our knowledge, no Class 2 solvents (listed in ICH Impurities: Guideline for Residual Solvents Q3C) are likely to be present.	

Residual Solvent - Class 3

Class 3 Solvents	Qty (Max)
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None	
To the best of our knowledge, no Class 3 solvents (listed in ICH Impurities: Guideline for Residual Solvents Q3C) are likely to be present.	

Residual Solvent - Non-classified

Solvents	Qty (Max)
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None	
To the best of our knowledge, no Non-classified solvents (listed in ICH Impurities: Guideline for Residual Solvents Q3C) are likely to be present.	

Allergen List

US Allergen Name	Status	Notes
Milk and Milk Products	Not Present	
Egg and Egg Products	Not Present	
Fish - Anchovy	Not Present	
Fish - Bonito	Not Present	
Fish - Cod	Not Present	
Fish - Menhaden	Not Present	

Fish - Salmon	Not Present
Fish - Tuna	Not Present
Crustacean shellfish - Crab	Not Present
Crustacean shellfish - Lobster	Not Present
Crustacean shellfish - Shrimp	Not Present
Tree Nuts - Almond	Not Present
Tree Nuts - Brazil nut	Not Present
Tree Nuts - Cashew	Not Present
Tree Nuts - Chestnut	Not Present
Tree Nuts - Coconut	Not Present
Tree Nuts - Ginko nut	Not Present
Tree Nuts - Hazelnut	Not Present
Tree Nuts - Lichee nut	Not Present
Tree Nuts - Macadamia	Not Present
Tree Nuts - Pecan	Not Present
Tree Nuts - Pistachio	Not Present
Tree Nuts - Walnut	Not Present
Wheat	Not Present
Peanuts and Peanut Products	Not Present
Soybeans and Soybean Products	Not Present

EU Allergen Name *	Status	Notes
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	Not Present	
Crustaceans and products thereof	Not Present	
Eggs and products thereof	Not Present	
Fish and products thereof	Not Present	
Milk and products thereof (including lactose)	Not Present	
Nuts i. e. Almond (<i>Amygdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoiesis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) and products thereof	Not Present	
Sesame seeds and products thereof	Not Present	
Soybeans and products thereof	Not Present	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ .	Not Present	
Celery and products thereof	Not Present	
Mustard and products thereof	Not Present	
Lupin and products thereof	Not Present	
Molluscs and products thereof	Not Present	
Peanuts and products thereof	Not Present	

*) Regulation (EU) No 1169/2011 (Annex II)

Suitability

Nutritional per 100g

Nutrient	Qty.
Energy (kcal)	115.1 kcal
Fat	1.1 g
Fatty acids Mono-unsaturated	0.9 g
Fatty acids Poly-unsaturated	0.0 g
Fatty acids saturated	0.1 g
Total trans fatty Acid	0.0 g
Cholesterol	0.0 mg
Sodium	121.8 mg
Carbohydrate	26.0 g
Total Sugar	0.0 g
ALUMINUM	0.0 g
Fiber, Total Dietary	0.0 g
Sugars Alcohol	26.0 g

Protein	0.0 g
Vitamin D (Calciferol)	0.0 µg
Calcium	0.0 mg
Iron	0.0 mg
Potassium	0.0 mg
Moisture	70.3 g
VITAMIN A - RE	0.0 µg
Vitamin C (Ascorbic Acid)	0.0 mg
Chloride	132.5 mg
Ash	0.3 g
Beta-Carotene	0.0 mg

This product is formulated and sold based on functional properties, such as the ability to impart color, not based on nutritional content. Nutrients not mentioned, or listed as zero, are not present at notable levels, to the best of our knowledge. Values provided are calculated based on recipe and raw material information from many sources including vendors, literature references, and analytical results.

Dietary Status

Vegan Statement

This product is Suitable for vegans.

GMO Status

GMO Statement

This product would not trigger GM labelling according to Regulations (EC) Nos 1829/2003 and 1830/2003.

Organic Status

This product is Not Organic Certified.

BSE/TSE

The product listed above is not at risk of containing Bovine Spongiform Encephalopathy (BSE) or Transmissible Spongiform Encephalopathy (TSE). None of the components used in the manufacture of this product are from potential BSE/TSE sources. Therefore, we can certify this product to be BSE/TSE free without testing.

Country of Origin

Country of origin for the product: United States

Detail Statement:

Not Available

Religious Status

Kosher:

A kosher certificate is available upon request.
Certification is provided by the Vaad Hoeir of St. Louis (OVK).
This product is certified Kosher Parve.

Halal:

A Halal certificate is available upon request.
This product is certified Halal by the Islamic Food and Nutrition Council of America (IFANCA).

Shelf Life, Temperature and Storage Condition

Shelf life	Temperature	Condition
450 Days	Normal (Ambient) 55-75 Deg F	In unopened original container/packaging

Notes:
Do not freeze as the product may separate irreparably. As this product may settle upon storage, we recommend agitation/shaking prior to use.

Packaging Configuration

Packaging Configuration		
Net Weight	UoM	Packaging
15.6400	kg	4x1 Gallon in Box

Notes:
Not Available

Disclaimer

This specification, which is computer generated and does not carry a signature, is correct at the time of issue but may be subject to alteration.

The information on this specification, which remains the property of Sensient Colors, is to the best of their knowledge and it should not be construed as a warranty.

Users should conduct their own tests to determine the suitability of this product/ data for their purposes.

Technical information and proposed formulations, including any production procedures, are believed to be correct.

While we believe materials supplied by our organization are legal in the country of use, we do not warrant their legality and highly recommend the user confers with local authorities before use.