



All Technical Data

Technical Data Sheet

Revision Date: 3/9/2022 Version: 4

Product Code: 409371

Product Name: Cardinal Red 52P-WS

Product Description: Aluminium complex of carminic acid, manufactured by aqueous extraction from *Dactylopius coccus* Costa transferred to water soluble alkali salts.

CAS Number: 1390-65-4

E Number: 120

CI Number: 75470

Company Name: Sensient Technologies Europe GmbH

Administrative Address: Geesthachter Straße 103, 21502 Geesthacht, Germany

Site of Manufacture Address: Sensient Technologies Europe GmbH, Mercatorstraße 46-58, 21502 Geesthacht, Germany

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General information

All information presented herein is in accordance with European and national regulations of the country of manufacture.

Ingredient List

Ingredients Statement:

Carminic Acid E 120 (as Aluminium Lake), Maltodextrin, Sodium Hydroxide E 524

Regulatory Compliance

This product is manufactured to comply with:

Code	Description	Comment
EC 1333/2008 21CFR	Regulation (EC) No 1333/2008 on food additives US Code of Federal Regulations, Title 21 - US FDA	colouring principle complies with Sec. 73.100 Cochineal extract; carmine

Residues and Contaminants

Code	Description
Contaminants Max Level	This product / relevant raw materials comply with Regulation (EC) No 1881/2006.
Contaminants Max Level (Germany)	This product / relevant raw materials comply with German Regulation.
Pesticides maximum residue levels	This product / relevant raw materials comply with Regulation (EC) No 396/2005.

Possible legal denomination in EU

Legal Status	Labelling Suggestion
Colour	"colour: carmines" or "colour: E 120"

Quality

Sensorial

Test	Min	Max	Target	Uom	Method	Routinely Tested
Physical State:			Solid			
Appearance:			Powder			
Odor			Neutral			
Color			Dark red			

Analytical

Test	Min	Max	Target	Uom	Method	Routinely Tested
Water Solubility			Soluble			
dye content	49	54		%	FCC II	carminic acid
Color Intensity E1% 518 nm	120	130		-	Spectrophotometer	in water
Loss on drying 105°C		9		%		
pH value in 10% aqueous solution	9	11		-		
aluminium content		1.5		%		
4 aminocarminic acid		3		%		relative to carminic acid
arsenic		1		mg/kg		
lead		1.5		mg/kg		
mercury		0.5		mg/kg		
Cadmium		0.1		mg/kg		

Microbiological

Microbiological Test	Min	Max	Target	UoM	Method	Routinely Tested
Total Plate count		1000		cfu/g		
yeast		100		cfu/g		
mould		100		cfu/g		
enterobacteriaceae			neg	in 1g		
salmonella			neg	/375g		

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	SO ₂ : < 10 mg/kg, exempt from labeling
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	547 kJ
Energy	129 kcal
Fat	1 g
-saturated	0.0 g
-mono-unsaturated	0.0 g
-polyunsaturated	0.0 g
Other Fat	1 g
Trans fatty acids	0.0 g
Carbohydrate	8 g
-sugars	0.0 g
-polyols	0.0 g
-starch	0.0 g
Other Carbohydrates	8 g
Fibre	0 g
Protein	22 g
Sodium	7000 mg
Salt	17500 mg
Organic Acids	0.0 g

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 Not suitable for vegetarians.

GMO Status

GMO Statement

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

Palm oil status

Does not contain palm oil or palm oil derivatives

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: Peru

Detail Statement:

Not Available

Nano Status

We confirm that we neither assemble nanoparticles nor use nanotechnology in the manufacture of the above-mentioned product. According to EU legislation the product does not meet the definition 'engineered nanomaterial' and therefore does not require labelling.

Religious Status

Kosher:

Not Kosher certified

This product is not eligible for Kosher certification.

Halal:

This product is certified Halal by the Halal Food Council of Europe (HFCE).

Certification is accepted by MUI (Indonesia) and JAKIM (Malaysia).

Shelf Life, Temperature and Storage Condition

Shelf life	Temperature	Condition
24 months	5°C – 25°C	Away from direct sunlight in unopened original container In a dry place in original container

Notes:

Not Available

Packaging Configuration

Net Weight	UoM	Packaging
		See below

Notes:
various packaging, further details on request

Conforms to relevant European regulations for plastic materials and articles intended to come into contact with foodstuffs.

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.