

## 6.2 FB Product data sheet



Revision: 1/01.04.2025  
Ersteller: D. Simon-Keller

Prüfer: H. Keller (01.04.2025)  
Freigabe: D. Simon-Keller (01.04.2025)

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**Product name: Roodal**

**Product code: 2200**

This product data sheet is valid from: 27.05.2025 / approved by: D. Simon-Keller

<b>Product description:</b>	Extract from bell pepper ( <i>Capsicum annuum</i> ) - transformed into a water-based state by emulsification
<b>Zutaten:</b>	Sorbitol E420 (ii), paprika extract, citric acid ester of mono and diglycerides of edible fatty acids E472c, Ascorbil palmitate E304 (i), Alpha tocopherol E307 Declaration: paprika extract
<b>Use:</b>	0.5 - 2.0 g/kg mass
<b>Processing recommendation:</b>	Add Roodal during production process
<b>Storage and delivery conditions:</b>	10° - 25°C protected from light
<b>Shelf life:</b>	9 months after production in original packaging
<b>Product packaging:: (in accordance with European Regulations 1935/2004 and 10/2011)</b>	1) Bottle (HDPE) 2) Can (HDPE)
<b>Net weight:</b>	1) 1 kg 2) 5 kg

### I - Sensory evaluation

<b>Colour:</b>	Red
<b>Odour / taste:</b>	Paprika
<b>Consistency:</b>	Liquid

### II - Nutrition facts in g/100 g\*

<b>Fat:</b>	4.0	<b>Fatty acids, saturated:</b>	1.0
<b>Carbohydrates:</b>	67.3	<b>Zucker:</b>	0
<b>Protein:</b>	0		
<b>Salt:</b>	0.5		
<b>Dietry fiber:</b>	0		
<b>Energy:</b>	<b>kJ:</b>	824.2	<b>kcal:</b> 198,3

\* These nutritional facts are calculated from the recipe. The calculation of the nutritional facts is done to the best of our knowledge, however the correctness cannot be guaranteed. Nutritional values are not analyzed standardly. They underlie natural fluctuations. The processor is responsible for declaration of nutritional values of the final product.



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### III – Microbiological requirements [max. CFU/g, according to DGHM 2018]

Parameters	Reference value
E. coli:	≤ 100
Molds:	≤ 1000
Presumptive Bacillus cereus:	≤ 1.000
Clostridium perfringens:	≤ 1.000
Salmonella:	negative in 25 g

### IV – Allergen information [Annex II VO (EU) No. 1169/2011]

Allergens	contained +/-	Type of ingredient	Presence in the company <sup>3</sup>
<b>Cereals containing gluten</b> and products thereof <sup>1</sup>	-		x
<b>Crustaceans</b> and products thereof	-		
<b>Eggs</b> and products thereof	-		x
<b>Fish</b> and products thereof	-		
<b>Peanuts</b> and products thereof	-		
<b>Soybeans</b> and products thereof	-		
<b>Milk</b> and products thereof, including lactose	-		x
<b>Nuts</b> and products thereof <sup>2</sup>	-		
<b>Celery</b> and products thereof	-		x
<b>Mustard</b> and products thereof	-		x
<b>Sesame</b> and products thereof	-		
<b>Sulfur dioxide</b> and sulphites of more than 10 mg/kg or 10 mg/L, expressed as SO <sub>2</sub>	-		x
<b>Lupin</b> and products thereof	-		
<b>Mollusks</b> and products thereof	-		

<sup>1</sup> Wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof

<sup>2</sup> Almond, Hazelnut, Walnut, Cashewnut, Pecan nut, Pistachio, Queensland nut and products thereof

<sup>3</sup> To minimize the risk of promoting cross-contamination measures of cleaning and strict separation during storage and production processes are implemented. Nevertheless, cross-contamination cannot be excluded in any case.

### V – GMO declaration and irradiation

Does not contain genetically modified organisms and components have not been irradiated.

