



Sugarflair Colours LTD. 2a Armstrong Road, Manor Trading Estate, Benfleet, Essex,
SS74PW, England.

Tel: +441268752891. Email: Info@Sugarflair.com

PASTEL PASTE CONCENTRATE SPECIFICATION MAGENTA

Sugarflair Product Number: A514

Product Barcode: 5060931896047

This material is manufactured from the following ingredients/colours

GB Concentrated colour paste for food use

Ingredients: Humectant: E422, Thickener: E551, Colour: E133 (Brilliant blue), E122 (Carmoisine), E170i (Calcium carbonate).

E122: may have an adverse effect on activity and attention in children

Maximum usable dose: 6 g/kg. Best before 31-12-2029. Storage: Store in a dark place.

ES colorante concentrada en pasta destinado a la alimentación.

Ingredientes: Humectante: E422, Espesante: E551,

Colorante: E133 (Azul brillante), E122 (Azorrubina), E170i (Carbonato de calcio).

E122: puede tener efectos negativos sobre la actividad y la atención de los niños.

Dosis máxima de empleo: 6 g/kg. Consumir preferentemente antes del: 31-12-2029.

Almacenamiento: conservar en un sitio oscuro.

DE konzentrierte Farbpaste für Lebensmittel,

Zutaten: Feuchthaltemittel: E422, Verdickungsmittel: E551, Farbstoff: E133 (Leuchtendes Blau), E122 (Azorubin), E170i (Kalziumkarbonat).

E122: Kann Aktivität und Aufmerksamkeit bei Kindern beeinträchtigen.

Verwendungshöchstmengen: 6 g/kg. Mindestens haltbar bis: 31-12-2029.

Lagerung: Dunkel lagern.

This material conforms to the specification for food additives in commission regulation No 231/2012

It is confirmed that the product listed above does not contain any of the allergens listed in Directive 1169/2011

This product is suitable for vegetarians and vegans. Kosher certified.

STORAGE CONDITIONS: Store in sealed containers in a dry place.

Signed..... A.D. Tinsley

Dated 18/05/2026