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PRODUCT SPECIFICATION

Chocolate Colour - Grape Violet

Manufacturer Information

Sugarflair Colours Ltd

2a Armstrong Road, Manor Trading Estate

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1. Product Identification

Product Name	Sugarflair Chocolate Colour - Grape Violet
Product Code	C311

Barcode	0634158974519
Product Category	Fat-based food colouring for chocolate and confectionery
Country of Origin	United Kingdom

2. Product Description

Sugarflair Chocolate Colour – Grape Violet is a fat-soluble colouring preparation based on cocoa butter, designed for colouring chocolate, compound coatings and fat-based confectionery products. The product melts easily and disperses evenly within chocolate systems to provide a consistent violet shade.

3. Composition

Ingredient	Function
Organic Cocoa Butter	Carrier / fat base
E120 (Carmine)	Colour
E133 (Brilliant Blue FCF)	Colour

All colours comply with Commission Regulation (EU) No. 231/2012 for food additives.

4. Recommended Usage

Typical dosage: 4 g per 1 kg chocolate or cake decoration.

Dosage may vary depending on the desired colour intensity and application.

5. Nutritional Information (Typical Values per 100 g)

Energy	3771 kJ / 901 kcal
Protein	0.01 g
Carbohydrates	0 g
of which sugars	0 g
Fat	99.9 g
Saturated fat	63.1 g
Monounsaturated fat	30.1 g
Polyunsaturated fat	6.7 g
Fibre	0 g
Salt	0.003 g

6. Allergen Statement

This product does not contain any of the allergens listed in Annex II of Regulation (EU) No. 1169/2011.

7. Dietary Suitability

Vegetarian	Not suitable
Vegan	Not suitable
Halal	Not suitable
Kosher	Not suitable

The presence of Carmine (E120), derived from insect sources, makes the product unsuitable for vegetarian, vegan, halal and kosher diets.

8. Usage Instructions

Melting Procedure:

- Remove lid from container.
- Heat in a microwave at 800W in 10-second intervals.
- Stir between heating intervals until product begins to melt.
- Repeat until fully liquefied.

Important: Do not heat above 40°C. Product may become hot during heating. Ensure rim is clean before closing container.

Application: Once melted, mix into chocolate to achieve the desired colour or paint into chocolate moulds for decorative effects.

9. Cocoa Butter Bloom Information

White or circular markings may occasionally appear inside the container. This is not mould but a natural process known as cocoa butter bloom (fat bloom). Re-melting the product will remove the bloom and restore normal appearance.

10. Storage Conditions

Store in sealed containers in a cool, dry place away from heat and direct sunlight.

11. Shelf Life

Minimum 4 years under correct storage conditions. Refer to packaging for best before date.

12. Regulatory Compliance

This product complies with relevant European food legislation including Regulation (EC) No. 178/2002 (General Food Law), Regulation (EU) No. 1169/2011 (Food Information to Consumers) and Commission Regulation (EU) No. 231/2012 (Specifications for food additives).

13. Food Safety

This product is manufactured in accordance with Good Manufacturing Practice (GMP) and applicable food safety regulations.

14. Approval

Date: 08 March 2026

Signed:

Andrew D. Tinsley

Director

Sugarflair Colours Ltd