



EGG YELLOW SHADE

INGREDIENTS

Water, FD&C Yellow No. 5, FD&C Yellow No. 6, Caramel Color, Citric Acid, Sodium Benzoate (preservative)

KOSHER STATUS

Orthodox Union - Parve

APPLICATION

To enhance the color of food to get the desirable appearance and prolong its shelf life. In the Chinese market, this product is mainly used in the egg flower soup, fried rice, bread, cake, sweet & sour sauce and food garnishes.

QUALITY SPECIFICATION

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| Flavor | Bland and should not impart a significant flavor to the food |
| Color | Typical Egg Yellow |
| Odor | None and should not impart any aroma to the food |

NUTRITIONAL INFORMATION

Not a significant source of any nutrition.

AVAILABLE SIZE(S) & PALLET CONFIGURATION

4 x 1-gal (12X5=60 cases)
12 x 1-qt (15x6=90 cases)

HANDLING AND STORAGE

Store at room temperature. Keep away from excessive heat.

SHELF LIFE

24 months in ambient condition (50-70°F).

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