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
| 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).