

SETHNESS PRODUCTS COMPANY

SPECIFICATION

SETHNESS P285 CARAMEL COLOR

MANUFACTURED FROM NON GENETICALLY MODIFIED SUCROSE

CLASS III – E150c

1. Description: According to Title 21 CFR Sec. 73.85 the color additive Caramel is the dark brown liquid or solid material resulting from the carefully controlled heat treatment of food-grade carbohydrates. Certain food-grade acids, alkalis and salts may be employed to assist caramelization. This product is GRAS (21 CFR 182.1235).
2. Ingredient Statement: Caramel Color, Caramel, Caramel Color (100%) or Caramel (100%)
3. Organoleptic Properties: Characteristic bitter, burnt sugar taste.
4. Chemical/Physical Properties (as manufactured):

Tinctorial Power, K _{0.56}	0.270-0.300
Baume' @ 60°F	30.8-31.2
Specific Gravity @ 60°F	1.270-1.274
Pounds per gallon @ 60°F	10.57-10.61
pH "as is"	2.6-3.0
Color Intensity (typical)	0.147-0.169

5. Microbiological Properties:

Standard Plate count/g, max	200
Yeast/g, max	10
Mold/g, max	10
E. coli/g (MPN)	< 3
Salmonella/25 g	negative

6. Packaging: 4x1 gal/case, 5 gal. containers, 55 gal. drums and bulk.
7. Storage Conditions: Cool and dry environment, preferably not to exceed 90°F. Product should not be allowed to freeze.
8. Shelf-life: Six months minimum: Good Manufacturing Practice - maintain inventory stocks no longer than three months.

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