

# SETHNESS PRODUCTS COMPANY

## SPECIFICATION

SETHNESS SB115 Caramel Color

MANUFACTURED FROM NON GENETICALLY MODIFIED SUCROSE

CLASS IV – E150d

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 <sub>0.56</sub>	0.100-0.130
Baume' @ 60°F	33.0-37.0
Specific Gravity @ 60°F	1.295-1.343
Pounds per gallon @ 60°F	10.81-11.21
pH "as is"	3.00-4.00
Color Intensity (typical)	0.048-0.069

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: 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: Two years minimum: Good Manufacturing Practice - maintain inventory stocks no longer than one year.

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