

SETHNESS PRODUCTS COMPANY

TENTATIVE SPECIFICATION
SETHNESS SB121 CARAMEL COLOR
MANUFACTURED FROM NON GENETICALLY MODIFIED SUCROSE
CLASS I – E150a

- 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).
- Ingredient Statement: Caramel Color, Caramel, Caramel Color (100%) or Caramel (100%)
- Organoleptic Properties: Characteristic bitter, burnt sugar taste.
- Chemical/Physical Properties (as manufactured):

Tinctorial Power, K _{0.56}	0.106-0.134
Baume' @ 60°F	31.0-34.0
Specific Gravity @ 60°F	1.272-1.306
Pounds per gallon @ 60°F	10.59-10.88
pH "as is"	3.0-4.0
Color Intensity (typical)	0.049-0.065
- 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
- Packaging: 4x1 gal/case, 5 gal. containers, 55 gal. drums and bulk.
- Storage Conditions: Cool and dry environment, preferably not to exceed 90°F. Product should not be allowed to freeze.
- Shelf-life: One year minimum: Good Manufacturing Practice - maintain inventory stocks no longer than one year.

SB121.SPEC.002/LAB/LIQ	PAGE 1 OF 1	Authorized by DLT
Lincolnwood, IL Phone #847/329-2080 Toll Free #888/772-1880 mail@sethness.com	Clinton, IA Phone #563/243-3943 clinton@sethness.com	Avenel, NJ Phone #732/634-2161 Avenel@sethness.com