

# SETHNESS PRODUCTS COMPANY

## SPECIFICATION

### SETHNESS SBDS CARAMEL COLOR

MANUFACTURED FROM NON GENETICALLY MODIFIED CANE SUCROSE  
CLASS IV – E150d

- 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 <sub>0.56</sub>	0.342-0.378
Baume' @ 60°F	29.0-30.5
Specific Gravity @ 60°F	1.250-1.266
Pounds per gallon @ 60°F	10.41-10.55
pH "as is"	2.7-3.4
Color Intensity (typical)	0.215-0.230
- 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: 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: Two year minimum: Good Manufacturing Practice - maintain inventory stocks no longer than six months.

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