

SETHNESS PRODUCTS COMPANY

SPECIFICATION

SETHNESS LF363 CARAMEL COLOR

CLASS IV – E150d

GMO STATUS: THIS PRODUCT IS GMO-FREE BY TEST (PCR NEGATIVE)

THIS CARAMEL COLOR IS PRODUCED WITH GENETICALLY ENGINEERED COMPONENTS.

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}	0.350-0.380
Baume' @ 68°F (20°C)	30.9-31.4
Specific Gravity @ 68°F (20°C)	1.264-1.280
Pounds per gallon @ 68°F (20°C)	10.53-10.66
pH "as is"	2.4-3.4
Color Intensity (typical)	0.220-0.255
4-MeI	<15 ppm

5. Microbiological Properties: (Tested on an Audit Basis)

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

LF363 SPEC 008/LAB/LIQ	PAGE 1 OF 1	Authorized by DLT
Skokie, 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