

SETHNESS PRODUCTS COMPANY

SPECIFICATION SETHNESS RTL4 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):

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|-------------------------------------|-------------|
| Tinctorial Power, K _{0.56} | 0.200-0.220 |
| Baume' @ 60°F | 31.0-33.0 |
| Specific Gravity @ 60°F | 1.272-1.295 |
| Pounds per gallon @ 60°F | 10.59-10.78 |
| pH "as is" | 3.4-4.0 |
| Color Intensity (typical) | 0.105-0.125 |
| 4-MeI | <30 ppm |

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

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|-----------------------------|----------|
| 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: Eighteen months minimum: Good Manufacturing Practice - maintain inventory stocks no longer than six months.

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