

SETHNESS PRODUCTS COMPANY

SPECIFICATION

SETHNESS LF735 POWDERED 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.

- Description: According to Title 21 CFR Section 73.85 the color additive Caramel is the amorphous, dark brown 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}	0.680–0.750
pH, 1% solution	6.0–8.0
Moisture, % max.	4.0
Particle size, % through #100 U.S. Standard Sieve, min.	90
Color Intensity (typical)	0.390-0.460
4-Methyl Imidazole (4MeI), ppm	60 max.
- Microbiological Properties:

Standard Plate Count/g, max.	1000
Yeast/g, max.	20
Mold/g, max.	20
E. Coli/g (MPN)	<3
Salmonella/375 g	negative
- Packaging: 50 pound cartons
- Storage Conditions: The product should be stored in tightly closed containers in a cool and dry environment, preferably not to exceed 90° F.
- Shelf-life: Unlimited in a cool and dry environment. Two-year scheduled expiration date. Good Manufacturing Practice – maintain inventory stocks no longer than one year.