

SETHNESS PRODUCTS COMPANY

SPECIFICATION

SETHNESS LF320 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, $K_{0.56}$	0.290-0.340
pH, 1% w/v solution	3.8-4.3
Moisture, % max.	3.0
Particle size, % through #100 U.S. Standard Sieve, min.	90
Color Intensity (typical)	0.160-0.200
4-Mel	50 ppm 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. Three year scheduled expiration date. Good Manufacturing Practice – maintain inventory stocks no longer than one year.