

PRODUCT SPECIFICATIONS & TECHNICAL DATA

CS5

CAMELIZED SUGAR SYRUP

LIQUID CARAMEL

CAS No: 8028-89-5 / EINECS: 232-435-9

Description

According to Title 21 CFR 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.

Ingredients list: Caramel

Labelling: Caramel

Organoleptic properties

Appearance: Dark brown, fluid liquid

Odor: Typical

Taste: Sweet, slightly bitter, burnt sugar taste

Chemical / Physical properties – Specifications (as manufactured)

Tinctorial Power: 0.005-0.007 (560 nm, 0.1% solution), Absorbance units

pH: 2.7-3.5 (as is)

Baume': 37.5-38.1 @ 60°F (15.5°C)

Specific Gravity: 1.349-1.356 @ 60°F (15.5°C)

Chemical / Physical properties - Indicative values

Color Intensity: 0.0023-0.0044 (610 nm, 0.1% solution), Absorbance units

Dry Matter: 71.6%

Density: 11.23-11.30 (lb/gal @ 60°F (15.5°C))

Microbiological properties

Aerobic Plate Count: < 200 cfu/g

Yeast: < 10 cfu/g

Mold: < 10 cfu/g

E. coli: < 3 MPN/g

Salmonella: Negative/25g

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Heavy Metals

Arsenic:	< 0.1 ppm
Lead:	< 0.1 ppm
Mercury:	< 0.01 ppm
Cadmium:	< 0.1 ppm

GMO / Genetically Engineered (GE) status

Non-GE: Verified by the Non-GMO Project.

Raw Material

Carbohydrate source: Cane Sucrose Syrup

Conformity & Use

Conformity: 21 CFR 73.85, 21 CFR 182.1235 (GRAS)
Use: Follow Good Manufacturing Practices (GMPs)

Packaging, Storage Conditions, Best Used within

Packaging: Food Grade: 4x1 gal/case, 5 gal containers, 55 gal drum and bulk
Storage conditions: Cool and dry environment, preferably not to exceed 90°F (32°C). Product should be maintained above 65°F (18.3°C).
Best Used Within: 24 months from date of manufacture

Allergens

No protein allergens present. Gluten-free by source.

Disclaimer

The information provided in this Product Specification & Technical Data document relates only to the specific product designated and may not be applicable when such product is used in combination with other materials or in any process. All information and instructions provided in this Product Specification & Technical Data document are based on the current state of our knowledge at the latest revision date indicated. It is the responsibility of the user to be aware of and to follow the regulations applying to our product for its possession, handling and use.

Nutrition Data is compiled from the average analysis of typical batches of this product. It is the final user's responsibility to determine the nutritional content of their product. Nutrition Data is for guidance only.

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Nutrition Data (per 100g)	
Calories	230 Calories (kcal)
Kilojoules	962 Kilojoules (kJ)
Moisture	28.4 * g
Total Fat	0 * g
Saturated Fat	0 g
<i>Trans</i> Fat	0 g
Cholesterol	0 mg
Sodium	10 mg
Total Carbohydrates	71.5 * g
**Dietary Fiber	0 g
Total Sugars	47.9 g
Added Sugars	0 g
Protein	0 * g
Total Nitrogen	0 * g
Total Sulfur	0 * g
***Sulfite	<10 ppm
Total Vitamins	0 mg
Vitamin A	0 mg
Vitamin C	0 mg
Vitamin D	0 mcg
Folic Acid	0 mcg
Ash	0.1 * g
Calcium	2 mg
Iron	<1 mg
Potassium	5 mg
Phosphorous	1 mg
* Total Analysis	100.0 g

** Does not meet FDA definition

*** See Sulfite Statement

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