

## PRODUCT SPECIFICATIONS & TECHNICAL DATA

### RT198

POWDER CARAMEL COLOR, CLASS I – E150a

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 Color  
**Labelling:** Caramel Color, Caramel

#### Organoleptic properties

**Appearance:** Red-brown powder  
**Odor:** Typical  
**Taste:** Characteristic bitter, burnt sugar taste

#### Chemical / Physical properties – Specifications (as manufactured)

**Tinctorial Power:** 0.185-0.220 (560 nm, 0.1% solution), Absorbance units  
**pH:** 7.5-9.0 (1% w/v solution)  
**Moisture:** □ 4.0%  
**Particle size:** □ 90% through #100 U.S. Standard Sieve

#### Chemical / Physical properties - Indicative values

**Color Intensity:** 0.090-0.115 (610 nm, 0.1 % solution), Absorbance units  
**Dry Matter:** 96.6%

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Controlled Document or assistance contact [lab@sethness.com](mailto:lab@sethness.com) or [www.sethness.com](http://www.sethness.com) or call 888-772-1880.

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### Microbiological properties

Aerobic Plate Count:	< 1000 cfu/g
Yeast:	< 20 cfu/g
Mold:	< 20 cfu/g
E. coli:	< 3 MPN/g
Salmonella:	Negative/375g

### Heavy Metals

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

### GMO / Genetically Engineered (GE) status

**GE:** Manufactured from HFCS which is derived from genetically engineered plants. PCR negative.

### Raw Material

**Carbohydrate source:** High Fructose Corn Syrup (HFCS)

### Conformity & Use

**Conformity:** 21 CFR 73.85, 21 CFR 182.1235 (GRAS), Food Chemical Codex (FCC)

**Use:** Follow Good Manufacturing Practices (GMPs)

### Packaging, Storage Conditions, Best Used within

**Packaging:** Food Grade: 50 pound (22.68 Kg) carton

**Storage conditions:** The product should be stored in tightly closed containers in a cool and dry environment, preferably not to exceed 90°F (32°C).

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**Best Used Within:** 36 months from date of manufacture

**Allergens**

No protein allergens present. Derived from corn. 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.

<b>RT198</b>	
<b>Nutrition Data (per 100g)</b>	
<b>Calories</b>	170 Calories (kcal)
<b>Kilojoules</b>	711 Kilojoules (kJ)
<b>Moisture</b>	3.4 * g
<b>Total Fat</b>	0 * g
Saturated Fat	0 g
Trans Fat	0 g
<b>Cholesterol</b>	0 mg
<b>Sodium</b>	1360 mg
<b>Total Carbohydrates</b>	91.2 * g
**Dietary Fiber	0 g
Total Sugars	9.2 g
Added Sugars	0 g
<b>Protein</b>	0 * g

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**SETHNESS ROQUETTE**  
EXCELLENCE IN CARAMELS

Total Nitrogen	0.1 * 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	5.3 * g
Calcium	880 mg
Iron	2 mg
Potassium	10 mg
Phosphorous	1 mg
<b>* Total Analysis</b>	<b>100.0 g</b>

\*\* Does not meet FDA definition

\*\*\* See Sulfite Statement

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