## RT325
### POWDERED CARAMEL COLOR
#### CLASS IV – E150d
#### SPECIFICATION

### 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. 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.

### GMO Status
This product is GMO-free by test (PCR negative). This Caramel Color is produced with genetically engineered components.

### Chemical/Physical Properties (as manufactured)

<table>
<thead>
<tr>
<th>Property</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tinctorial Power, $K_{0.56}$ (560nm)</td>
<td>0.300-0.350</td>
</tr>
<tr>
<td>pH, 1% w/v solution</td>
<td>3.8-4.3</td>
</tr>
<tr>
<td>Moisture, % max.</td>
<td>4.0</td>
</tr>
<tr>
<td>Particle size, % through #100 U.S. Standard Sieve, min.</td>
<td>90</td>
</tr>
<tr>
<td>Color Intensity (typical) (610nm)</td>
<td>0.172-0.195</td>
</tr>
</tbody>
</table>

### Microbiological Properties

<table>
<thead>
<tr>
<th>Test</th>
<th>Unit</th>
<th>Limit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aerobic Plate Count (APC)</td>
<td>cfu/g, max.</td>
<td>1000</td>
</tr>
<tr>
<td>Yeast</td>
<td>cfu/g, max.</td>
<td>20</td>
</tr>
<tr>
<td>Mold</td>
<td>cfu/g, max.</td>
<td>20</td>
</tr>
<tr>
<td>E. coli</td>
<td>MPN/g</td>
<td>&lt;3</td>
</tr>
<tr>
<td>Salmonella</td>
<td>cfu/375 g</td>
<td>Negative</td>
</tr>
</tbody>
</table>

### 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.