

PRODUCT SPECIFICATIONS & TECHNICAL DATA

YT75

LIQUID 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: Dark brown, fluid liquid
Odor: Typical
Taste: Characteristic bitter, burnt sugar taste

Chemical / Physical properties – Specifications (as manufactured)

Tinctorial Power: 0.070-0.080 (560 nm, 0.1% solution), Absorbance units
pH: 3.0-4.5 (as is)
Baume': 36.5-37.5 @ 60°F (15.5°C)
Specific Gravity: 1.336-1.349 @ 60°F (15.5°C)

Chemical / Physical properties - Indicative values

Color Intensity: 0.030-0.037 (610 nm, 0.1 % solution), Absorbance units
Dry Matter: 72.2%
Density: 11.13-11.23 (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

SETHNESS PRODUCTS COMPANY 1347 Beaver Channel Parkway, Clinton, IA 52732, USA	Original (mm/dd/yyyy): 01/01/2020	Revised (mm/dd/yyyy): 01/01/2020
YT75 SPEC TECH 001/LAB/LIQ		

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: 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 not be allowed to freeze.
Best Used Within:	24 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.

SETHNESS PRODUCTS COMPANY 1347 Beaver Channel Parkway, Clinton, IA 52732, USA	Original (mm/dd/yyyy): 01/01/2020	Revised (mm/dd/yyyy): 01/01/2020
YT75 SPEC TECH 001/LAB/LIQ		

YT75	
Nutrition Data (per 100g)	
Calories	150 Calories (kcal)
Kilojoules	628 Kilojoules (kJ)
Moisture	27.8 * g
Total Fat	0 * g
Saturated Fat	0 g
<i>Trans</i> Fat	0 g
Cholesterol	0 mg
Sodium	900 mg
Total Carbohydrates	69.7 * g
**Dietary Fiber	0 g
Total Sugars	15.8 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	2.5 * g
Calcium	3 mg
Iron	<1 mg
Potassium	5 mg
Phosphorous	<1 mg
* Total Analysis	100.0 g

** Does not meet FDA definition

*** See Sulfite Statement

SETHNESS PRODUCTS COMPANY 1347 Beaver Channel Parkway, Clinton, IA 52732, USA	Original (mm/dd/yyyy): 01/01/2020	Revised (mm/dd/yyyy): 01/01/2020
YT75 SPEC TECH 001/LAB/LIQ		