

# SETHNESS PRODUCTS COMPANY

## CS30

### CAMELIZED SUGAR SYRUP

### CAMEL COLOR

#### CLASS I – E150a

### SPECIFICATION

<b>Description</b>	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).		
<b>Ingredient Statement</b>	Caramel Color, Caramel, Caramel Color (100%) or Caramel (100%)		
<b>Organoleptic Properties</b>	Characteristic bitter, burnt sugar taste.		
<b>GMO Status</b>	Verified by the Non-GMO Project. Manufactured from non-genetically modified cane sucrose.		
<b>Chemical/Physical Properties (as manufactured)</b>	<b>Property</b>	<b>Range</b>	
	Tinctorial Power, $K_{0.56}$ (560nm)	0.020-0.026	
	Baume' @ 60°F	38.0-39.4	
	Specific Gravity @ 60°F	1.355-1.373	
	Density (lb./gal. @ 60°F)	11.29-11.44	
	pH "as is"	2.5-4.0	
	Color Intensity (typical) (610nm)	0.0100-0.0150	
<b>Microbiological Properties (tested on audit basis)</b>	<b>Test</b>	<b>Unit</b>	<b>Limit</b>
	Aerobic Plate Count (APC)	cfu/g, max.	200
	Yeast	cfu/g, max.	10
	Mold	cfu/g, max.	10
	E. coli	MPN/g	<3
	Salmonella	cfu/25 g	Negative
<b>Packaging</b>	4x1 gal./case, 5 gal. containers, 55 gal. drum and bulk		
<b>Storage Conditions</b>	Cool and dry environment, preferably not to exceed 90°F. Product should be maintained above 50°F.		
<b>Shelf-life</b>	Two year minimum		
<b>Good Manufacturing Practice</b>	Rotate inventory and maintain stock no longer than one year.		

Please see corresponding Nutritional document for additional information.

CS30 SPEC 020/LAB/LIQ	PAGE 1 OF 1	Authorized by JME
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