

SETHNESS PRODUCTS COMPANY

CS5 CAMELIZED SUGAR SYRUP CAMEL CLASS I 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	Sweet, slightly bitter, burnt sugar taste.		
GMO Status	Verified by the Non-GMO Project. Manufactured from Non-Genetically modified cane sucrose.		
Chemical/Physical Properties (as manufactured)	Property	Range	
	Tinctorial Power, K _{0.56} (560nm)	0.005-0.007	
	Baume' @ 60°F	37.5-38.1	
	Specific Gravity @ 60°F	1.349-1.356	
	Density (lb./gal. @ 60°F)	11.23-11.30	
	pH "as is"	2.7-3.5	
	Color Intensity (typical) (610nm)	0.0023-0.0044	
Microbiological Properties (tested on audit basis)	Test	Unit	Limit
	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
Packaging	4x1 gal./case, 5 gal. containers, 55 gal. drum and bulk		
Storage Conditions	Cool and dry environment, preferably not to exceed 90°F. Product should be maintained above 65°F.		
Shelf-life	Two year minimum		
Good Manufacturing Practice	Rotate inventory and maintain stock no longer than one year.		

Please see corresponding Nutritional document for additional information.

CS5 SPEC 020/LAB/LIQ	PAGE 1 OF 1	Authorized by JME
1347 Beaver Channel Parkway, Clinton, IA 52732	Original: 07/23/02	Revised: 04/25/19

NOTE: Once this document is copied, printed, emailed, downloaded, or modified in any way from what is stated on its' docsign sheet, it becomes UNCONTROLLED. For the current Controlled Document or assistance contact lab@sethness.com or www.sethness.com or call 888-772-1880.