

SETHNESS PRODUCTS COMPANY

P250 LIQUID CARAMEL COLOR CLASS III - E150c 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)	Property	Range	
	Tinctorial Power, K _{0.56} (560nm)	0.232-0.256	
	Baume' @ 60°F	34.7-35.6	
	Specific Gravity @ 60°F	1.315-1.325	
	Density (lb./gal. @ 60°F)	10.95-11.04	
	pH "as is"	4.1-4.8	
	Color Intensity (typical) (610nm)	0.128-0.140	
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 not be allowed to freeze.		
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.

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