

SETHNESS PRODUCTS COMPANY

P389

POWDERED 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)	0.380-0.430	
	pH, 1% w/v solution	3.5-4.5	
	Moisture, % max.	4.0	
	Particle size, % through #100 U.S. Standard Sieve, min.	90	
	Color Intensity (typical) (610nm)	0.210-0.240	
Microbiological Properties	Test	Unit	Limit
	Aerobic Plate Count (APC)	cfu/g, max.	1000
	Yeast	cfu/g, max.	20
	Mold	cfu/g, max.	20
	E. coli	MPN/g	<3
	Salmonella	cfu/375 g	Negative
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	Three 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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