

SETHNESS PRODUCTS COMPANY

RT120 LIQUID CARAMEL COLOR CLASS IV 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)	0.111-0.123	
	Baume' @ 60°F, Spindle	35.4-35.8	
	Specific Gravity @ 60°F, Densitometer	1.315-1.340	
	Density (lb./gal. @ 60°F)	10.95-11.16	
	pH "as is"	3.7-4.0	
	Color Intensity (typical) (610nm)	0.057-0.067	
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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