

SETHNESS PRODUCTS COMPANY

SB115 LIQUID CARAMEL COLOR CLASS IV – E150d 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	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)	0.100-0.130	
	Baume' @ 60°F	33.0-37.0	
	Specific Gravity @ 60°F	1.295-1.343	
	Density (lb./gal. @ 60°F)	10.78-11.18	
	pH "as is"	3.00-4.00	
	Color Intensity (typical) (610nm)	0.048-0.069	
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	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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1347 Beaver Channel Parkway, Clinton, IA 52732	Original: 06/15/04	Revised: 04/29/19

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