

SETHNESS PRODUCTS COMPANY

SBL4

LIQUID CARAMEL COLOR

CLASS IV – E150d

TENTATIVE 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)	0.342-0.378	
	Baume' @ 60°F	29.0-30.5	
	Specific Gravity @ 60°F	1.250-1.266	
	Density (lb./gal. @ 60°F)	10.41-10.55	
	pH "as is"	2.7-3.4	
	Color Intensity (typical) (610nm)	0.215-0.230	
4-Methylimidazole (4-MeI), ppm	<50		
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	One year minimum		
Good Manufacturing Practice	Rotate inventory and maintain stock no longer than six months.		

Please see corresponding Nutritional document for additional information.

SBL4 SPEC 005/LAB/LIQ	PAGE 1 OF 1	Authorized by JME
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