SETHNESS ROQUETTE
EXCELLENCE IN CARAMELS

# PRODUCT SPECIFICATIONS & TECHNICAL DATA

## P300

LIQUID CARAMEL COLOR, CLASS III – E150c

CAS No: 8028-89-5 / EINECS: 232-435-9

### 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.

| | |
|---|---|
| **Ingredients list:** | Caramel Color |
| **Labelling:** | Caramel Color, Caramel |

### Organoleptic properties

| | |
|---|---|
| **Appearance:** | Dark brown, fluid liquid |
| **Odor:** | Typical |
| **Taste:** | Characteristic bitter, burnt sugar taste |

### Chemical / Physical properties – Specifications (as manufactured)

| | |
|---|---|
| **Tinctorial Power:** | 0.290-0.320 (560 nm, 0.1% solution), Absorbance units |
| **pH:** | 3.6-4.1 (as is) |
| **Baume':** | 28.6-29.4 @ 60°F (15.5°C) |
| **Specific Gravity:** | 1.246-1.254 @ 60°F (15.5°C) |

### Chemical / Physical properties - Indicative values

| | |
|---|---|
| **Color Intensity:** | 0.156-0.180 (610 nm, 0.1 % solution), Absorbance units |
| **Dry Matter:** | 58.0% |
| **Density:** | 10.37-10.45 (lb/gal @ 60°F (15.5°C)) |

### Microbiological properties

| | |
|---|---|
| **Aerobic Plate Count:** | < 200 cfu/g |
| **Yeast:** | < 10 cfu/g |
| **Mold:** | < 10 cfu/g |
| **E. coli:** | < 3 MPN/g |
| **Salmonella:** | Negative/25g |



| SETHNESS PRODUCTS COMPANY<br>1347 Beaver Channel Parkway, Clinton, IA 52732, USA | Original (mm/dd/yyyy):<br>01/01/2020 | Revised (mm/dd/yyyy):<br>01/01/2020 |
|---|---|---|
| P300 SPEC TECH 001/LAB/LIQ | | |

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## Heavy Metals

| | |
|---|---|
| **Arsenic:** | < 0.1 ppm |
| **Lead:** | < 0.1 ppm |
| **Mercury:** | < 0.01 ppm |
| **Cadmium:** | < 0.1 ppm |

## GMO / Genetically Engineered (GE) status

| | |
|---|---|
| **GE:** | Manufactured from HDCS which is derived from genetically engineered plants. PCR negative. |

## Raw Material

| | |
|---|---|
| **Carbohydrate source:** | High Dextrose (aka Glucose) Corn Syrup (HDCS) |

## Conformity & Use

| | |
|---|---|
| **Conformity:** | 21 CFR 73.85, 21 CFR 182.1235 (GRAS), Food Chemical Codex (FCC) |
| **Use:** | Follow Good Manufacturing Practices (GMPs) |

## Packaging, Storage Conditions, Best Used within

| | |
|---|---|
| **Packaging:** | Food Grade: 4x1 gal/case, 5 gal containers, 55 gal drum and bulk |
| **Storage conditions:** | Cool and dry environment, preferably not to exceed 90°F (32°C). Product should not be allowed to freeze. |
| **Best Used Within:** | 24 months from date of manufacture |

## Allergens

No protein allergens present. Derived from corn. Gluten-free by source. Sulfites present.

## Disclaimer

The information provided in this Product Specification & Technical Data document relates only to the specific product designated and may not be applicable when such product is used in combination with other materials or in any process.
All information and instructions provided in this Product Specification & Technical Data document are based on the current state of our knowledge at the latest revision date indicated. It is the responsibility of the user to be aware of and to follow the regulations applying to our product for its possession, handling and use.
Nutrition Data is compiled from the average analysis of typical batches of this product. It is the final user's responsibility to determine the nutritional content of their product. Nutrition Data is for guidance only.





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## P300
## Nutrition Data (per 100g)

| | | |
|---|---|---|
| **Calories** | 100 | Calories (kcal) |
| **Kilojoules** | 418 | Kilojoules (kJ) |
| **Moisture** | 42.0 * | g |
| **Total Fat** | 0 * | g |
| Saturated Fat | 0 | g |
| *Trans* Fat | 0 | g |
| **Cholesterol** | 0 | mg |
| **Sodium** | 20 | mg |
| **Total Carbohydrates** | 54.6 * | g |
| **Dietary Fiber | 0 | g |
| Total Sugars | 7.0 | g |
| Added Sugars | 0 | g |
| **Protein** | 0 * | g |
| **Total Nitrogen** | 3.1 * | g |
| **Total Sulfur** | 0.2 * | g |
| ***Sulfite | <25 | ppm |
| Total Vitamins | 0 | mg |
| Vitamin A | 0 | mg |
| Vitamin C | 0 | mg |
| Vitamin D | 0 | mcg |
| Folic Acid | 0 | mcg |
| **Ash** | 0.1 * | g |
| Calcium | <1 | mg |
| Iron | <1 | mg |
| Potassium | 10 | mg |
| Phosphorous | 3 | mg |
| * **Total Analysis** | 100.0 | g |

** Does not meet FDA definition

*** See Sulfite Statement



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