

Caramel Color Specifications & Technical Data

Liquid Caramel color (E 150 c) ZHCN40

Description:

ZHONGHUI Caramel Color, E150c, the color additive Caramel is the dark brown liquid or solid material resulting from the carefully controlled heat treatment of food-grade carbohydrates. It is a liquid product with medium hue index which provides a red and brilliant coloring.

CAS n°:8028-89-5 / EINECS:232-435-9

Application

It is typically used in cola, beverages, seasoning sauce, condiments, bakery, biscuits, etc. Please refer to the related laws and regulations in dosage in your country.

Ingredient Statement

Caramel Color

Organoleptic Properties

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

Chemical/Physical properties-Specifications(as manufactured)

Tinctoral Power: 0.265-0.288(560nm, 0.1% solution), Absorbance units
Ph: 4.0-5.0(as is)
Baume: 32.0-36.0@60°F (15.5°C)
Specific Gravity: 1.325-1.340@60°F (15.5°C)

Chemical/Physical Properties-Indicative values

Color Intensity: 0.195-0.235(610nm, 0.1% solution), Absorbance units
Dry Matter: 65%-72%
EBC: 51000-62000
Density: 11.05-11.95(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

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), GB 1886.64-2015, FCC

Use: Follow Good Manufacturing Practices(GMPs)

Packaging, Storage Conditions, Best Used within

Packaging: 30kg per drum(800 drums in 20ft container without pallet /640 drums in 20ft container with pallet),
270kg per Drum(80 drums in 20ft container without pallet)

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 manufacturer

Allergens

No protein allergens present. Derived from corn. Gluten-free by source. Sulfites present (as process reactants)

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.

Nutrition Data(per 100g)

Calories	140 Calories(kcal)
Kilojoules	586 Kilojoules(KJ)
Moisture	35.0* g
Total Fat	0* g
Saturated Fat	0 g
Trans Fat	0 g
Cholesterol	0 mg
Sodium	125 mg
Total Carbohydrates	64.6* g
Dietary Fiber	0 g
Total sugars	16.5g
Added Sugars	0 g
Protein	0* g
Total Nitrogen	0* g
Total Sulfur	0* g
**Sulfite	<10 ppm
Ash	0.4* g
Calcium	3 m g
Iron	<1 m g
Potassium	0 mg
Phosphorous	1 mg
*Total Analysis	100.0 g

Standard: GB1886.64-2015