

## Caramel Color Specifications

### Description: powder

### caramel color ZHDSP10

ZHONGHUI Caramel Color, ZHDSP10, is a free-flowing product with moderate color intensity and good water solubility. This product is GRAS(21CFR 182.1235) (Class IV, INS No.150d).

CAS n° :8028-89-5 / EINECS:232-435-9

### Application:

Widely used in baked goods, powdered soy sauces, compound seasonings, various dry mixes and other uses where moderate color intensity is desirable. Customers are advised to test and confirm by themselves whether this ingredient is suitable to be used in their products.

### Ingredient Statement:

Caramel Color, Maltodextrin

### Specifications:

ITEMS		PROPERTIES
Color		Black to brown
Appearance		Powder
Odor		Special odor of burnt sugar
E <sub>1cm</sub> <sup>0.1%</sup> (610nm) Absorbance		0.210-0.260
EBC		55,000-68,000
Moisture (%)		≤4.0
Particle Size(100 mesh)		90% pass through
pH Value(1% Solution)		7.6-8.6
*Ammoniacal Nitrogen (as NH <sub>3</sub> ) (%)		≤0.5
*Sulfur Dioxide(as SO <sub>2</sub> ) (%)		≤0.1
*Total Nitrogen (as N) (%)		≤3.3
*Total Sulfur (as S) (%)		≤3.5
Arsenic(as As) (mg/kg)		≤1.0
Lead(as Pb) (mg/kg)		≤2.0
Heavy Metal(as Pb) (mg/kg)		≤25
Mercury(as Hg) (mg/kg)		≤0.1
4-Methyl Imidazole (mg/kg)		≤200
Standard Plate Count (/g)		≤1000
Coliforms (MPN/g)		≤30
Yeast and Moulds (/g)		≤10
E.coli (/g)		Negative
Salmonella (/25g)		Negative

\*Calculated on an equivalent color basis.

### Shelf-life and Storage:

Two years. Stored in tightly closed containers in a cool and dry environment. Preferably not to exceed 40°C; product should not to be allowed to freeze.