

Caramel Color Specifications

Description: E150a powder ZHCAP10

ZHONGHUI Caramel Color Powder, E150a, is obtained by controlled heat treatment of food carbohydrates without chemical compounds. It is a powder 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 cocoa products, bakery, biscuits, snacks, flavoring powders etc. Please refer to the related laws and regulations in dosage in your country.

Ingredient Statement :

Caramel Color powder

Specifications :

ITEMS	PROPERTIES
Color	Black to brown
Appearance	Powder
Odor	Special odor of burnt sugar
E 0.1% 1cm (610nm) Color Intensity	0.050-0.070
EBC	15,000-18,000
Moisture %	≤5.0
Particle size (% through 100 mesh)	≥90
PH Value, 1% w/v solution	4.5-5.8
Ammoniacal Nitrogen(As NH3) %	≤ 0.6
Sulfur Dioxide(as SO2) %	≤0.2
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 Metals(As Pb) mg/kg	≤ 25
Mercury(As Hg) mg/kg	≤ 0.1
Coliforms MPN/g	≤ 3
Standard Plate Count CFU/g	≤ 1000
Cadmium	<0.1 ppm

*Calculated on an equivalent color basis.

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: 20kg per bag(600 bags 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