

# Caramel Color Specifications & Technical Data

## Powder Caramel color E150c

### Description: ZHCNP16

ZHONGHUI Caramel Color, E150c, the color additive Caramel is the dark brown solid material resulting from the carefully controlled heat treatment of food-grade carbohydrates, using ammonium compounds. dried using maltodextrin as carrier.

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 powder  
Odor: Typical  
Taste: Characteristic bitter, burnt sugar taste

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

Tinctoral Power: 0.106-0.134(560nm, 0.1% solution), Absorbance units  
Ph: 5.5-6.5(as is)  
Baume: [31.0-34.0@60°F \(15.5°C\)](#)  
Specific Gravity: [1.272-1.306@60°F \(15.5°C\)](#)

### Chemical/Physical Properties-Indicative values

Color Intensity: 0.170-0.220(610nm, 0.1% solution), Absorbance units  
Dry Matter: 65%  
EBC: 46000-53000  
Density: [12.59-12.88\(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: 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)

VITAL INGREDIENTS

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