

PRODUCT SPECIFICATIONS & TECHNICAL DATA

CARAMEL COLOUR 3260

LIQUID CARAMEL COLOR, CLASS III – E150c

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

Description

CARAMEL COLOUR E150c ("class III"), of positive colloidal charge, obtained by controlled heat treatment of food carbohydrates, in the presence of ammonium compounds.

List of ingredient: 100% Caramel colour

Labelling: Caramel colour E150c

Organoleptic properties

Appearance: Dark brown, fluid liquid

Odor: Typical

Taste: Slightly bitter

Chemical / Physical properties – Specifications (as manufactured)

Colour Intensity: 0.125 – 0.175 (610 nm, 0.1 % solution), Absorbance units

Tinctorial Power: 0.240 – 0.310 (560 nm, 0.1 % solution), Absorbance units

Colour / Absorbance: 0.350 – 0.440 (530 nm, 0.1 % solution), Absorbance units

pH: 4.50 – 5.50

Specific Gravity: 1.250 – 1.270 (@ 20 °C)

Total Sulfur: < 0.2% (expressed on colour basis*)

Ammoniacal Nitrogen: < 0.3% (expressed on colour basis*)

Total Nitrogen: 0.7 – 3.3% (expressed on colour basis*)

4-MEI (4-methylimidazole): < 200 ppm (expressed on colour basis*)

* colour basis: Expressed on equivalent colour basis i.e. is expressed in terms of a product having a colour intensity of 0.1 absorbance unit.

Chemical / Physical properties - Indicative values (as manufactured)

Dry Matter: 60 %

Hue Index: 5.2

Colour / EBC: 30400

Viscosity: 400 mPa.s (cPS, @ 25°C)

Microbiological properties

Total count: < 200 cfu/g

Yeasts: < 10 cfu/10g

Moulds: < 10 cfu/10g

Coliforms: Absent in 10g

E. coli: Absent in 1g

Staphylococcus aureus: Absent in 1g

Salmonella: Absent in 25g

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Heavy Metals

Arsenic:	< 1 ppm
Lead:	< 1 ppm
Mercury:	< 0.1 ppm
Cadmium:	< 1 ppm

GMO / Genetically Engineered (GE) status

Non GMO

No labelling required according to the 1829/2003/EC and 1830/2003/EC Directives

Raw Material

Carbohydrate source: Carbohydrates made from wheat, maize, sugar beet, sugar cane

Conformity & Use

Conformity: Commission Regulation (EU) No 231/2012: Food additive E150c
Joint FAO/WHO Expert Committee on Food Additives (JECFA 2011)
Food Chemicals Codex (FCC)
US Code of Federal Regulations (21 CFR – 73.85)

Use: For use in food in accordance to Regulation (EC) N°1333/2008 and its modifications and in particular to Regulation (EC) N° 505/2014 regarding the use of caramel colours in beer and malt beverages. For more information, please refer to the information note “Caramels coulours labelling”.

Packaging, Storage Conditions, Best Used within

Packaging:

- Bulk road tanker, bulk ISO tank
- Rigid container, polyethylene bag, 1300Kg tote
- 260Kg polyethylene drums
- 30Kg polyethylene jerrycans

Storage conditions: Store in cool, dry place, protect from frost

Best Used Within: 24 months from date of manufacture

Allergens

No allergens to be labelled according to Regulation (EU) No 1169/2011

Regarding **gluten**, this Caramel Colour E150c is produced with glucose syrup derived from conventional wheat and maize. According to the Regulation (EU) 1169/2011, Glucose syrups made from wheat and its derivatives (including caramel colours) are exempt from labelling as an allergen.

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.

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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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Nutrition Data (per 100g)

Calories	119	Calories (kcal)
Kilojoules	498	Kilojoules (kJ)
Water	34-40	g
Fat	0	g
Protein	0	g
Total Carbohydrates	59.3	g
DP1+DP2 sugars	10.3	g
Complex sugars	49.0	g
Total Fibers	2.3	g
Soluble fibers	2.3	g
Insoluble fibers	0	g
Ash	0.2	g
Sodium	0.10	g
Potassium	0.01	g
Phosphorous	0.02	g

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