

## PRODUCT SPECIFICATIONS & TECHNICAL DATA

### CARAMEL COLOUR 1100

LIQUID CARAMEL COLOR, CLASS I – E150a

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

#### Description

CARAMEL COLOUR E150a ("class I"), of neutral to slightly negative colloidal charge, obtained by controlled heat treatment of food carbohydrates. To promote the caramelization acids, basis or salts can be used except sulfite and ammonium compounds.

**Ingredient list:** 100% Caramel colour

#### Organoleptic properties

**Appearance:** Dark brown, fluid liquid  
**Odor:** Typical  
**Taste:** Slightly bitter

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

**Colour Intensity:** 0.041 – 0.052 (610 nm, 0.1 % solution), Absorbance units  
**Tinctorial Power:** 0.090 – 0.110 (560 nm, 0.1 % solution), Absorbance units  
**Specific Gravity:** 1.316 – 1.330 (@ 20 °C)  
**pH:** 3.50 – 4.10  
**Total Sulfur:** < 0.2%  
**Total Nitrogen:** < 0.1%

#### Chemical / Physical properties - Indicative values (as manufactured)

**Dry Matter:** 68 %  
**Hue Index:** 7.0  
**Colour / EBC:** 22400  
**Viscosity:** 3000 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 maize, wheat, sugar cane, sugar beet

### Conformity & Use

Conformity: Commission Regulation (EU) No 231/2012: Food additive E150a  
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) No 1333/2008 and its modifications.

Labelling on finished product: "Colour: E150a" or "Colour: plain caramel" (in accordance with EU Regulation N°1169/2011)

### 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 E150a 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.

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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**CARAMEL COLOUR 1100**

**Nutrition Data (per 100g)**

Calories	112	Calories (kcal)
Kilojoules	469	Kilojoules (kJ)
Water	32	g
Fat	0	g
Protein	0	g
Total Carbohydrates	61.0	g
DP1+DP2 sugars	5.9	g
Complex sugars	55.1	g
Total Fibers	0.8	g
Soluble fibers	0.8	g
Insoluble fibers	0	g
Ash	6.9	g
Sodium	1.04	g
Potassium	0.006	g
Phosphorous	0.03	g

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