

PRODUCT SPECIFICATIONS & TECHNICAL DATA

CARAMEL COLOUR 2100

LIQUID CARAMEL COLOR, CLASS II – E150b

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

Description

CARAMEL COLOUR E150b ("class II"), of negative colloidal charge, obtained by controlled heat treatment of food carbohydrates, in the presence of sulfites compounds.

List of ingredient: 100% Caramel colour

Organoleptic properties

Appearance: Dark brown, fluid liquid

Odor: Typical

Taste: Slightly bitter

Chemical / Physical properties – Specifications (as manufactured)

Colour Intensity: 0.049 – 0.059 (610 nm, 0.1 % solution), Absorbance units

Tinctorial Power: 0.100 – 0.120 (560 nm, 0.1 % solution), Absorbance units

pH: 2.50 – 3.50

Specific Gravity: 1.320 – 1.340 (@ 20 °C)

Sulfites (SO₂): < 0.2% (expressed on colour basis*)

Total Sulfur: 0.3 – 3.5% (expressed on colour basis*)

Total Nitrogen: < 0.3% (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: 68 %

Hue Index: 6.4

Colour / EBC: 12000

Viscosity: 450 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 E150b
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: E150b" or "Colour: caustic sulphite 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

Sulphites >10ppm:

Presence of sulphur dioxide and sulphites in a concentration of **about 500ppm** in SO₂. The regulation (EU) 231/2012 and the Food Chemical Codex set a concentration not more than 0.2% ie 2000 ppm (expressed in an equivalent colour intensity ie compared to a colour intensity of 0.1 at 610nm).

Regarding **gluten**, this Caramel Colour E150b 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.

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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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Nutrition Data (per 100g)

Calories	155	Calories (kcal)
Kilocalories	649	Kilocalories (kJ)
Water	32	g
Fat	0	g
Protein	0	g
Total Carbohydrates	61.6	g
DP1+DP2 sugars	23.5	g
Complex sugars	38.1	g
Total Fibers	1.5	g
Soluble fibers	1.5	g
Insoluble fibers	0	g
Ash	4.5	g
Sodium	1.4	g
Potassium	0.01	g
Phosphorous	0.02	g

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