



PRODUCT SPECIFICATION	Product Code:	CARA400
CARAMEL LIQUID DS400	Issue No:	2
	Change Notice No:	1
	Date Issued:	23/10/2023

Product Identification	
Product Name	Caramel Liquid DS400
Country of Origin	Made in China.
Description	According to Title 21 CFR 73.85, the color additive Caramel is the dark brown liquid or solid material resulting from the carefully controlled heat treatment of food-grade carbohydrates. Certain food-grade acids, alkalis and salts may be employed to assist caramelization. This product is GRAS (21 CFR 182.1235).
Intended Use	Raw material chemical, OR food additive OR processing aid used in food manufacturing
Ingredient List	Caramel (e150d).

Personal Diet & Regulations	
Allergens due to ingredient nature	Caramel Liquid DS400 contains sulphites, and/or derivatives thereof.
Allergen cross-contact statement	Contains Sulphite
GMO statement	Caramel Liquid DS400 is a non GM product.
Halal accreditation	Caramel Liquid DS400 is Halal suitable (validation means: external audit).
Kosher accreditation	Caramel Liquid DS400 is Kosher suitable (validation means: external audit).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Caramel Liquid DS400 is to meet and conform to all current food legislations.

Nutritional Information		
Nutrient	Average quantity per 100g	Units
Total Ash	0.4	%
Moisture	48.9	%
Energy	335	kJ
Protein	0	g
Gluten	0	mg
Fat	0	g
	0	g
	0	g
	0	g
	0	g
Cholesterol	0	mg
Carbohydrate	43.3	g
	4	g
Dietary Fibre	16.7	g
Sodium	45	mg
Potassium	90	mg
<i>Data from laboratory analysis (date of analysis: ).</i>		

Organoleptic Specification(s)	
Test / Parameter	Specification
Apperance	Dark brown, fluid liquid
Taste	Slightly bitter
Odour	Typical

Physical Specification(s)	
Test / Parameter	Specification
Tinctorial Power	560nm/0.1%. 0.385-0.425 absorbance units.
Colour/ Absorbance	610nm/0.1%. 0.234-0.264 absorbance units.
Hue Index	4.0-4.4
Specific gravity at 20 °C	1.245-1.249
Viscosity at 25 °C	Less than or equal to 200 cPs

Microbiological Specification(s)	
Test / Parameter	Specification
Total Plate Count	≤200 cfu/g max
Yeast	≤10 cfu/g max
Mould	≤10 cfu/g max
E.coli	≤3 MPN/ g
Salmonella	Not Detected in 25 g

<b>Chemical Specification(s)</b>	
<b>Test / Parameter</b>	<b>Specification</b>
PH	2.8-3.1
Sulphur Dioxide	Less than or equal to 1000ppm (expressed on colour basis)*
Total Sulphur	Less than or equal to 3.5% (expressed on colour basis)*
Ammoniacal Nitrogen	Less than or equal to 3.5% (expressed on colour basis)*
Total Nitrogen	Less than or equal to 3.5% (expressed on colour basis)*

Packaging description:	25kg HDPE drums. No staples, wire closure or castrating rings to be used.
Traceability comments:	Lot/Batch number, Product code, Date code
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	25kg
Storage and shelf life:	Before opening, the product should be stored at 0-32°C. Additionally, store at room temperature in a dry area, protect from frost.  If stored as advised, the shelf life in original, unopened packaging should be 24 months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: Sandra Marques	Signature:	Date: 23/10/2023
Authorised by: Sandy Tsoutsas	Signature:	Date: 23/10/2023