



Belgian Malts that Make Your Beer So Special

Specification

Caramel P32 (E150c)



Page | 1

1. Product description

Ammonia Caramel - dark brown liquid prepared by a controlled heat treatment of carbohydrates in the presence of ammonium compounds (according to the Regulations 1333/2008/EC & 2008/128/EC).

Manufactured by : Belgosuc N.V., Belgium

2. Ingredients

Colour: caramel E150c

3. Origin

Maize (corn)

4. Properties

PHYSICAL AND CHEMICAL PROPERTIES

	<u>Min</u>	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Density	1.255	1.290		kg/dm ³ 20°C	BSCH014B
Viscosity			1500	cps 20°C	BSCH041
Colour			32000	EBC (CIE)	BSCH027
Colour (530 nm)	0.360	0.400		abs 0,1% 530 nm	BSCH021C
Colour (610 nm)	0.130	0.150		abs 0,1% 610 nm	BSCH021C
SO ₂		10		ppm	BSCH213
pH	3.9	4.6		sol. 1:1	BSCH001
Charge			+		BSCH092
Colour bound by DEAE cellulose		50		%	
Colour bound by phosphoryl cellulose	50			%	
4-methylimidazole		250		mg/kg (expressed on colour basis)	
2-acetyl-4-tetrahydroxy-butylimidazole		10		mg/kg (expressed on colour basis)	
Ammoniacal nitrogen		0.3		% (expressed on colour basis)	
Total sulfur		0.2		% (expressed on colour basis)	
Total nitrogen	0.7	3.3		% (expressed on colour basis)	
Absorbance ratio of colour bound by phosphoryl cellulose	13	35			
Arsenic		1		ppm	AAS
Lead		2		ppm	AAS
Mercury		1		ppm	AAS
Cadmium		1		ppm	AAS
Heavy metals		25		ppm	

MICROBIOLOGICAL PROPERTIES

	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Total mesophylic count	200		/10 ml	
Yeasts	10		/10 ml	
Moulds	10		/10 ml	

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Registered Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC: BBRUBEBB



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5. Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy value	65	kcal
Energy value	273	kJ
Total proteins	0	g
Total carbohydrates	16.1	g
Available carbohydrates	16.1	g
Sugars	16.1	g
Polyols	0	g
Starch	0	g
Sodium	30	mg
Total fat	0	g
Fibre	0	g

Page | 2

6. Shelf life

Shelf life of this product is 12 month(s) after production.

7. Storage conditions

	<u>Min</u>	<u>Max</u>	<u>Optimal</u>
Temperature °C			20
Rel. humidity %		nvt/na	
Advice	Keep dry in closed original packaging in a clean environment. The 'first-in, first-out' stock management principle should be followed.		

8. Packaging

Jerrican 25 kg, container 1000 kg

9. Quality guarantees

GMO-Declaration	The supplier confirms that this product do not contain any ingredient, additive or flavour extracted or derived from genetically modified organisms. Therefore, no additional specific GMO labelling is required according to the current European regulation.
Declaration of non-ionisation	This product, nor its ingredients, are treated by ionisation.
Food safety	Belgosc N.V. is FSSC 22000 certified (incl. ISO 22000 + PAS 220).

This information is provided as an indication and therefore cannot bind Belgosc N.V. nor Castle Malting S.A.