

product number : 708008

GN code : 17029079

product name : Caramel P32 - jerry-can 25 kg

revision: 6

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)

2. Ingredients

colour: caramel E150c

3. Origin

maize (corn)

3. Properties

PHYSICAL AND CHEMICAL PROPERTIES

	Min	Max	Typical	Unit	Method
pH	3.9	4.6		sol. 1:1	BSCH001
Density	1.255	1.290		kg/dm ³ 20°C	BSCH014B
Colour			32000	EBC (CIE)	BSCH027
Charge			+		BSCH092
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
Viscosity		1500		cps 20°C	BSCH041
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	
		Max	Typical	Unit	Method
Total mesophylic count		200		/10 ml	
Yeasts		10		/10 ml	
Moulds		10		/10 ml	

product number : 708008 **GN code :** 17029079
product name : Caramel P32 - jerry-can 25 kg
revision: 6

4. 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
Total fat	:	0	g
Fibre	:	0	g
Sodium	:	30	mg

6. Shelf life

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

7. Storage conditions

	Min	Max	Optimum
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. Quality guarantees

GMO-Declaration: We confirm that the products we manufacture 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: Belgosuc NV is FSSC 22000 certified (incl. ISO 22000 + PAS 220).

This information is provided as an indication and therefore cannot bind Belgosuc N.V.