

product number : 708008

GN code : 17029079

product name : Caramel P32 - jerry-can 25 kg

version: 8

Valid from: 01-09-2014

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 & 231/2012/EC)

Ingredients

colour: caramel E150c

Origin

maize (corn)

Properties

PHYSICAL AND CHEMICAL PROPERTIES

	<u>Min</u>	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
pH	3.9	4.6		sol. 1:1	BSCH001
Density	1.255	1.290		kg/dm ³ 20°C	BSCH014
Colour (CIE)			36000-40000	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 30°C		1500		cps	BSCH041
Colour bound by DEAE cellulose		50		%	/
Colour bound by phosphoryl cellulose	50			%	/
4-methylimidazole		200		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 (as Pb)		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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Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy	:	65	kcal
Energy	:	273	kJ
Protein	:	0	g
Carbohydrates	:	16.1	g
Available carbohydrates	:	16.1	g
Sugars	:	16.1	g
Polyols	:	0	g
Starch	:	0	g
Fats	:	0	g
Fibre	:	0	g
Sodium	:	20	mg
Salt	:	0.05	g

Shelf life

General Shelf life of this product is minimum 18 month(s) after production.

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.		

Quality guarantees

GMO-Declaration: We confirm that this product does 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: Nor this product, nor its ingredients, have been treated by ionising radiation.

Food safety: Belgosuc NV is FSSC 22000 certified by an external body.

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