

Caramel Color E150a

Product Description

Caramel Color E150a is obtained by the controlled heat treatment of sucrose without additives. It is used in alcoholic beverages, pet food, bakery, toffees and sweets, confectionery, and various cosmetic and pharmaceutical products.

Specification

Description

Appearance	dark syrup
Taste	typical
Odour	typical
Raw Material	sugar cane and/or sugar beet

Nutritional Values per 100 g

Nutritional Value	282,8 kJ/ 67,6 kcal
Fat	0,0 g
- of which saturated	0,0 g
Carbohydrates	16,9 g
- of which sugar	16,9 g
Fibres	0,0 g
Protein	0,0 g
Salt	0,02 g

Physical-Chemical Analysis

	Minimum	Maximum
Color Intensity [@610nm, 0,1%op/v]	0,04	0,05
Color Intensity [@530nm, 0,1%op/v]	0,13	0,16
Color [EBC]	13.000	16.000
Density (15,5°C) [g/cm³]	32,60	33,30
pH	2,00	2,70
Viscosity (20°C) [cps]		600
Specific Gravity [g/cm³]	1,280	1,305
Ammoniacal Nitrogen [ppm]		10
Sulphur Dioxide [ppm]		10
Heavy Metals [mg/kg]		25
Cadmium [mg/kg]		1
Arsenic [mg/kg]		1
Lead [mg/kg]		1
Mercury [mg/kg]		0,1

Microbiology (CFU/g)

Total Plate Count	max. 200
Yeasts	max. 10
Moulds	max. 10

Standard Packaging

- Container from 200 bis 1.300 kg
- Bulk tank truck up to 25 t

Storage

Recommended Storage Conditions	Protect from environmental influences and strong changes of temperature. Temperature: approx. 20°C
Shelf-Life after Production Date	Jerry Can: 18 months IBC / Container: 18 months Storage tanks: 18 months

Comment

Actual shelf-life is essentially determined by respective storage conditions on customer's site. The product colour can change depending on the time and temperature of the storage.

Storage Tank: The responsibility of Eurosweet ends, as soon as the client receives the goods.
IBC: The responsibility of Eurosweet ends, as soon as the anti-tamper seal is broken.

Declaration/ Labelling

- Recommended declaration: caramel color, plain caramel, E150a
- An allergen declaration according to directive Food Information Regulation (EC) No. 1169/2011 as well as a GMO declaration according to regulation 2003/1829/EC and regulation 2003/1830/EC is not necessary.
- The product complies with the current EU legislation for food and food ingredients.
- The product is suitable for vegetarian, vegan and kosher diet.

Origin Finished Product	Germany, Italy, Spain, Turkey
Origin Raw Material	European Union
Customs Code	1702.90.79
CAS-No.	8028-89-5
EC-No.	232-435-9

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