

product number : 708008

GN code : 17029079

product name : Caramel P32 - jc 25 kg

version: 12

Valid from: 30-05-2023

Product description

Ammonia Caramel - dark brown liquid prepared by a controlled heat treatment of carbohydrates in the presence of ammonium compounds.

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	1.295		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	BSCH022
Colour (610 nm)	0.130	0.150		abs 0,1% 610 nm	BSCH022
Viscosity 20°C		1500		cps	BSCH041
SO ₂		10		ppm	BSCH213
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

MICROBIOLOGICAL PROPERTIES

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

product number :	708008	GN code :	17029079
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Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy	:	56.4	kcal
Energy	:	236	kJ
Fats	:	0	g
Carbohydrates	:	14.1	g
Sugars	:	14.1	g
Polyols	:	0	g
Starch	:	0	g
Protein	:	0	g
Fibre	:	0	g
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.

Compliance to European Regulations

- Regulation (EC) No 178/2002 of the European parliament and of the council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety and amendments;
- Regulation (EC) No 852/2004 of 29 April 2004 as amended on the hygiene of foodstuffs;
- Regulation (EC) No 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with food and amendments;
- Regulation (EC) No 396/2005 of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amendments;
- Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs and amendments;
- Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and amendments;
- Regulation 2023/2006/EC of 22 December 2006 and amendments on good manufacturing practice for materials and articles intended to come into contact with food;
- Regulation (EC) No 1333/2008 of 16 December 2008 on food additives and amendments;
- Regulation 10/2011/EC of 14 January 2011 and amendments relating to plastic materials and articles intended to come into contact with foodstuffs;
- Regulation (EU) n°1169/2011 of 25 October 2011 as amended on food information to the consumers;
- Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives and amendments;

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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.

The information contained herein is, to the best of our knowledge and belief, accurate on the date of publication. In all cases, it is the responsibility of the customer to determine the applicability of this information or the suitability of any product for their own particular purpose. All information is valid until revision. This document is printed electronically and has therefore not been signed.