

product number : 702008

GN code : 17029079

product name : Caramel N49 - jc 25 kg

version: 13

Valid from: 25-06-2025

Product description

This caramel is a dark brown liquid obtained by the controlled heat treatment of glucose in presence of ammonium sulphite. The sulphite gives it a negative colloidal charge and the presence of amine functions allows its stability in acidic medium.

Ingredients

colour: caramel E150d

Origin

maize (corn) , wheat

Properties

PHYSICAL AND CHEMICAL PROPERTIES

	Min	Max	Typical	Unit	Method
Specific gravity 20°C	1.260	1.270			BSCH014
Total solids			52	w%w (20°C)	BSCH011
Viscosity 20°C			100	cps	BSCH041
Colour (610 nm)	0.25	0.27		abs 0,1% 610 nm	BSCH022
pH	2.5	3.5		sol. 1:1	BSCH001
Charge			neg.		BSCH092
Sulphated Ash		6		%	BSCH053
Colour bound by DEAE cellulose	50			%	/
Ammoniacal nitrogen		0.6		% (expressed on colour basis)	/
SO ₂		0.2		% (expressed on colour basis)	/
4-methylimidazole		250		mg/kg (expressed on colour basis)	/
Total nitrogen	0.3	1.7		% (expressed on colour basis)	/
Total sulfur	0.8	2.5		% (expressed on colour basis)	/
Nitrogen/sulphur ratio of alcohol precipitate	0.7	2.7			/
Absorbance ratio of alcohol precipitate	8	14			/
Absorbance ratio (A 280/560)		50			/
Arsenic	1			ppm	AAS
Lead	2			ppm	AAS
Mercury	1			ppm	AAS
Cadmium	1			ppm	AAS

MICROBIOLOGICAL PROPERTIES

	Max	Typical	Unit	Method
Total mesophylic count	10		/g 30°C	BSMI001
Yeasts	10		/g 25°C	BSMI011
Moulds	10		/g 25°C	BSMI011

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Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy	:	154	kcal
Energy	:	644	kJ
Protein	:	0	g
Carbohydrates	:	39	g
Sugars	:	38	g
Fats	:	0	g
Saturated fats	:	0	g
Fibre	:	0	g
Salt	:	< 4	g

Shelf life

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

Storage conditions

	Min	Max	Optimum
Temperature °C			15 - 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.