

CARAMEL COLOUR – LIQUID 252

DESCRIPTION

Dark brown, Class III, water soluble liquid with a positive colloidal charge, used to colour food and beverage products. This colour additive is shelf stable. Caramel Colour 252 is 100% Caramel Colour.

SPECIFICATION (as manufactured)

Colour Intensity (Abs. units @ 610nm; 0.1% (w/v) solution in deionized water)	0.180 - 0.200
pH (as is)	4.0 - 5.0
Viscosity @ 20 °C/68°F (cP)	≤ 10,000
Specific Gravity @ 15.6°C/60°F (g/cm ³)	1.260 - 1.280

STORAGE

Store colour additive in airtight sealed containers at ambient temperature (<22°C/72°F) and < 60% relative humidity. Avoid exposure to high heat and excessive moisture.

SHELF LIFE

Typical shelf life is 2 years from date of manufacture under recommended storage conditions.

EXAMPLES OF FOOD INGREDIENT DECLARATION FOR CUSTOMERS¹

- Caramel Color (USA)
- Color Added (USA)
- Caramel Colour Ammonia Process (PR China)
- Colour Ammonia Caramel (EU)
- Colour E 150c (EU)
- Food Colour 150c (South Africa)

NUTRITIONAL CONTRIBUTION

The nutritional content of color additives does not contribute to the nutritional value of foods, due to the extremely low use level. Nutritional data is available upon request.

REGULATORY STATUS

	<u>CAS</u>	<u>EINECS</u>
Caramel Colour	8028-89-5	232-435-9
Kosher		Pareve
Halal		Compliant

1. Label declaration requirements vary significantly in different countries. These label declarations should not be used or adopted without confirming that the declaration is appropriate and legal for the subject country and intended application.