

CARAMEL COLOUR – LIQUID 252

DESCRIPTION

Brown, Class III, water soluble liquid with a negative 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)

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|---|---------------|
| Colour Intensity (Abs. units @ 610nm; 0.1% (w/v) solution in deionized water) | 0.180 - 0.200 |
| pH @ 20°C (as is) | 4.0 - 5.0 |
| Viscosity @ 20 °C (cP) | ≤10,000 |
| Specific Gravity @ 15.56 °C | 1.260-1.280 |

STORAGE

Store colour additive in airtight sealed containers at ambient temperature (<22°C) 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 E150c (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 |

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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.