

## CARAMEL COLOUR – LIQUID 570

### DESCRIPTION

Light brown, Class I, water soluble liquid with a negative colloidal charge, used to colour food and beverage products. D.D. Williamson's darkest Class I (manufactured without the use of catalysts containing sulphite and ammonium compounds) liquid caramel colour. This colour additive is shelf stable. Caramel Colour 570 is 100% Caramel Colour.

### SPECIFICATION (as manufactured)

	Typical
Colour Intensity (Abs. units @ 610nm; 0.1% (w/v) solution in deionized water)	0.044
pH @ 20°C (as is)	3.3 - 4.3
Viscosity @ 20 °C (cP)	≤8,000
Specific Gravity @ 15.56 °C	1.320-1.330

### 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 CUSTOMERS<sup>1</sup>

- Caramel Color (USA)
- Color Added (USA)
- Caramel Colour Plain (PR China)
- Colour Plain Caramel (EU)
- Colour E150a (EU)
- Food Colour 150a (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 Color	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.