

# SETHNESS - ROQUETTE

## CAMEL COLOUR

### TEMPORARY SPECIFICATIONS DATA SHEET

IMP.AQ.05.C (AN)

**CAMEL COLOUR 4160**

15/09/2009

#### DEFINITION :

CAMEL COLOUR E150d ('class IV'), of negative colloidal charge, obtained by controlled heat treatment of food carbohydrates, in the presence of sulphite and ammonium compounds.

CAS n°: 8028-89-5 / EINECS : 232-435-9

#### SPECIFICATIONS :

##### \* PHYSICO-CHEMICAL VALUES

APPEARANCE		Dark brown, fluid liquid
ODOUR		Typical
TASTE		Slightly bitter
COLOUR / ABSORBANCE	MC10 - 610 nm / 0.2%	0,165 – 0,205 Absorbance Units
TINCTORIAL POWER	MC10 - 560 nm / 0.1%	0,140 – 0,175 Absorbance Units
SPECIFIC GRAVITY at 20°C	MC24	1,340 – 1,360
pH	MC04	2,40 – 3,40
SULFITES (SO <sub>2</sub> )	MC41	< 0,2 % (expressed on colour basis*)
TOTAL SULFUR	MC42	0,8 - 2,5 % (expressed on colour basis*)
AMMONIACAL NITROGEN	MC32	< 0,6 % (expressed on colour basis*)
TOTAL NITROGEN	MC33	0,3 - 1,7 % (expressed on colour basis*)
4-MEI (4-methylimidazole)		< 250 ppm (expressed on colour basis*)
* <i>Colour basis</i> : Expressed on equivalent colour basis ie is expressed in terms of a product having a colour intensity of 0.1 absorbance unit.		

##### \* MICROBIOLOGICAL VALUES

TOTAL COUNT		< 200 / g
YEASTS		< 10 / 10 g
MOULDS		< 10 / 10 g
COLIFORMS		Absent in 10 g
E.COLI		Absent in 1 g
STAPHYLOCOCCUS AUREUS		Absent in 1 g
SALMONELLAE		Absent in 25 g

##### \* METALS VALUES

LEAD		< 1 ppm
ARSENIC		< 1 ppm
MERCURY		< 0,1 ppm
CADMIUM		< 1 ppm
HEAVY METALS		< 25 ppm

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**TYPICAL VALUES :**

DRY MATTER		70 %
COLOUR / ABSORBANCE	MC10 - 610 nm / 0.1%	0,090 Absorbance Units
HUE INDEX	MC10	4,3
COLOUR / EBC		18800
VISCOSITY at 30° C	MC73	600 mPa.s (cPS)

**CONFORMITY :**

- EUROPEAN COUNCIL DIRECTIVES : Food additive E150d (2008/128/EC)
- JOINT FAO / WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA 52/8)
- FOOD CHEMICALS CODEX (FCC - 5<sup>th</sup> edition)
- US CODE OF FEDERAL REGULATIONS (21 CFR - 73.85)

**RAW MATERIAL :**

- Glucose syrup made from wheat and conventional maize.

**GMO :**

- GMO free
- No labelling required according to the 1829/2003/EC and 1830/2003 Directives.

**ALLERGENES :**

- Gluten : Exemption from allergen labelling for wheat-glucose syrup according to the 2007/68/CE Directive.
- Sulphites : Presence of sulphur dioxide and sulphites in concentrations of more than 10mg/kg expressed in SO<sub>2</sub> (about 500ppm for Single Strength Caramel Colour E150d - 'class IV')

**STORAGE :**

Conditions : store at room temperature in a dry area, protect from frost

Standard packaging :  
- bulk road tanker, bulk ISO tank  
- 1000kg or 1200kg tote  
- 260kg polythene drums,  
- 30kg polythene containers.

Shelf-life : 2 years minimum as from manufacturing date