

SPECIFICATIONS DATA SHEET

IMP.AQ.05.C (AN)

CAMEL COLOUR 4400VI

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%	0,500 – 0,520 Absorbance Units
TINCTORIAL POWER	MC10 - 560 nm / 0.1%	0,400 – 0,420 Absorbance Units
SPECIFIC GRAVITY at 20°C	MC24	1,251 – 1,260
pH	MC04	2,70 – 3,30
TITRABLE ACIDITY	MC03 – eq. citric acid	5,0 – 5,4 %
SULFITES (SO ₂)	MC41	< 0,2 % (exprimé en color basis*)
SOUFRE TOTAL	MC42	0,8 - 2,5 % (exprimé en color basis*)
AZOTE AMMONIACAL	MC32	< 0,6 % (exprimé en color basis*)
AZOTE TOTAL	MC33	0,3 - 1,7 % (exprimé en color basis*)
4-MEI (4-methylimidazole)		< 250 ppm (exprimé en color basis*)
* <i>Color basis</i> : Exprimé par rapport à une intensité de coloration équivalente cad par rapport à un produit ayant une intensité de coloration de 0.1 unité d'absorbance.		

*** 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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CARAMEL COLOUR 4400VI

15/09/2009

TYPICAL VALUES :

DRY MATTER		52 %
COLOUR / ABSORBANCE	MC10 - 610 nm / 0.1%	0,255 Absorbance Units
HUE INDEX	MC10	4,2
COLOUR / EBC		49000
VISCOSITY at 25° C	MC73	80 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 - 5th 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 SO₂ (about 1400ppm for Double 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