

LFC

CARAMEL COLOUR E150c FOR FOODSTUFF

Definition

Caramel LFC is a dark brown liquid obtained by the controlled heat treatment of glucose, in presence of ammonium hydroxide.

The presence of amine functions enables its stability in acidic medium and gives it a positive colloidal charge.

Certification

Kosher certified
Halal certified

Regulation

It complies with the declaration of caramel colour E 150c (European regulation) and caramel colour class III (JECFA).

Labelling (EU regulation)

Legal labelling (caramel color)	"colour: E 150c" or "colour : ammonia caramel"
GMO to be labelled	Absence
Allergens	Absence - Glucose syrup from wheat has not to be labelled.

Preservation

- Best before (BB) - (months) : 24

Period after opening : till the end of BB following good practices of conservation and hygiene rules.

- Storage recommendations :

Store in a clean and dry place.

Store at ambient temperature.

For more information concerning storage recommendation, please refer to our technical instruction no. 4.

**Characteristics
Specifications**

Parameter	Target	Min. value	Max. value	Frequency of control
Absorbance 610 nm (sol 1g/l) (x 1000)	127	122	132	Each lot
Dry matter (%)	63			Ponctual
EBC colour	35 000			Ponctual
pH (50% in purified water)	4.5	4	5	Each lot
Specific gravity at 20°C	1.27	1.265	1.275	Each lot
Viscosity at 20°C (mPa.s)	1 000			Ponctual

Additional data

Parameter	Target	Min. value	Max. value	Frequency of control
1N Chlorhydric acid stability	Stable			Ponctual
Alcohol vinegar stability	Stable			Ponctual
Beer stability	Stable			Ponctual
Colloidal charge	Positive			Ponctual
Ethanol stability	Stable up to 10°			Ponctual
Sulphated ashes at 25°C			1	Ponctual
Tanin 1% stability	Unstable			Ponctual

If there is no min/max value, the target value is indicative.

Microbiological data

Micro-organism	Target	Type of analysis	Method
Sporulated plate count (CFU/g)	< 10	Counting	NF V 08-602
Total plate count (CFU/g)	< 10	Counting	NF V 08-011 / EN ISO 4833
Yeast / Moulds (cfu/g)	< 10	Counting	NF VALIDATION Standard (Attestation N 23/11-12/18)

Nutritional values per 100 g*

Energy (Kcal)	235
Energy (Kj)	981
Fat (g)	0
Saturated Fat (g)	0
Carbohydrates (g)	59
Sugars (g)	57
Proteins (g)	0
Sodium (mg)	Traces
Salt (Sodium X 2,5) (g)	Traces
Water (g)	37

*Theoretical data based on raw material nutritional values.

For further information, please ask for our technical instructions and certificates.