

PRODUCT SPECIFICATION

DATE OF ISSUE
20-07-2023

ORGANIC CARAMEL STRONG LIQUID (E150a)
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1704, X1705, X1706, X1707

PRODUCTION:
11512607



1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic caramel strong liquid		
Production	11512607		
Product code	Content	EAN	Packaging
X1704	100ml	8718309832209	Plastic bottle and screw lock cap with warranty seal. Bottle =  Cap =  Inner plug = 
X1705	250ml	8718309832216	
X1706	1L	8718309832223	
X1707	25kg	8718309832230	Jerrycan and cap =  with warranty seal.

1.2 Scientific product information

Combined ingredient

Main use	Flavouring
Chemical name	Plain caramel
Composition	In descending order of weight; Organic cane sugar, water
Production method	Organic caramel strong is a brown liquid, obtained by the controlled heat treatment of cane sugar coming from organic agriculture. It has a distinctive sweet and strong odour and taste of caramelised cane sugar.

1.3 Legislative product information

CAS number	8028-89-5		
EU food additive	E150a		
Country of Origin	France		
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	
Labeling (EU regulation)	Legal labelling (aromatic caramel)	"caramel (organic cane sugar, water)" or "aromatic caramel (organic cane sugar, water)" or "pure sugar caramel (organic cane sugar, water)"	

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2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		liquid	
Colour		brown	
Odour/taste		caramel	
EBC colour	EBC	390	
Viscosity	mPa.s	2000	at 20°C
Dry matter	°Brix	76,3	
pH		3,36	50% in purified water
Density		1,3841	at 20°C

2.2 Microbiological data

Total plate count	Cfu/g	<10	NF V 08-011 / EN ISO 4833
Yeast / Moulds	Cfu/g	<10	NF V 08-036

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1282	
Energy	kcal/100g	302	
Protein	g/100g	0	
Carbohydrate:	g/100g	75	
Of which Sugars	g/100g	75	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	0	
Of which Saturated	g/100g	0	
Mono-unsaturated	g/100g		
Poly-unsaturated	g/100g		
Transfatty acids	g/100g		
Cholesterol	mg/100g		
Water	g/100g	24	

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Organic acid	g/100g		
Dietary fiber	g/100g		

2.4.2 Minerals

Sodium (Na)	mg/100g	traces	
Sodium chloride (NaCl)	g/100g	traces	

3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Cross-Contamination (Risk)	
Beef and products thereof	✗	✗	
Cocoa or cocoa butter	✗	✗	
Carrot and products thereof	✗	✗	
Celery and products thereof	✗	✗	
Chicken and products thereof	✗	✗	
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley, Kamut or hybrids)	✗	✗	
Maiz (corn) and products thereof	✗	✗	
Coriander and products thereof	✗	✗	
Crustaceans and Shellfish	✗	✗	
Eggs and products thereof	✗	✗	
Fish and products thereof	✗	✗	
Lupin and products thereof	✗	✗	
Milk and products thereof (including Lactose)	✗	✗	

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Molluscs and products thereof	X	X	
Mustard and products thereof	X	X	
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, macadamia nuts, Queensland nuts, pistachios)	X	X	
Peanuts and products thereof	X	X	
Porc and products thereof	X	X	
Vegetable pulses	X	X	
Sesame seeds and products thereof	X	X	
Soy and products thereof	X	X	
Sulphite (E221 – E228)	X	X	
Sulphur dioxide (>10mg/kg)	X	X	

3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Halal	✓	Vegans	✓
Kosher	✓	Vegetarian	✓

3.3 GMO Declaration:

Organic caramel strong does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms.

3.4 Irradiation:

Organic caramel strong is not treated with ionizing radiation.

3.8 Nanotechnology :

No nanotechnology has been used in the production and processing of Organic caramel strong.

4. STORAGE CONDITIONS

Storage conditions	Store in a clean and dry place at ambient temperature (about 15-20°C) in closed original packaging. Caramel, which has been stored at low temperature (less than 15°C), is liable to crystallize.
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Crystallization is not a deterioration of caramel, it is reversible by warming.
All caramel colours have a tendency to get darker over time. After prolonged storage the caramel colour can still be used but the addition level should be adjusted accordingly. We recommend storage at 20°C to maintain colour and viscosity stability. Viscosity can change with the temperature (caramel has a high viscosity at low temperatures). This phenomenon can be reversed by warming the caramel at 20°C.

Shelf life 24 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

This product is produced in a facility with an on HACCP based food safety system.

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008)	Not classified. (non-hazardous)
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6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Caramel strong is a brown liquid, obtained by the controlled heat treatment of cane sugar coming from organic agriculture. It has a distinctive sweet and strong odour and taste of caramelised cane sugar. It is a delicious flavoring for hot and cold drinks. Or incorporate it in your sweet and savoury fillings. Caramel strong brings caramel taste & colour to all your delicious creations.

Ice cream

Caramel strong brings caramel taste & colour to ice creams. It offers an intense sensory experience. It's great for blending into the ice cream mix to enhance taste and colour. And good for colouring caramel, coffee, vanilla, chesnut, rum and raisins ice creams.

Soft drinks

The colour of soft drinks can be standardized by caramel strong in order to obtain beautiful golden or red/brown shades. Caramel strong brings both colour and taste.

Beer

Caramel strong can bring various standardized shades of brown to beers. Caramel strong provides a sweet caramelized touch which helps to reduce bitterness and encourage fermentation. Our caramel strong is perfect for craft beers.

Alcohols

Caramel strong provides brown/red shades for colouring and enhancing shades of whiskey, cognac, liquor and other spirits. When aged in barrels, spirits don't always have the same colour. Therefore, caramel colours are used to standardize and enhance the brown shades of spirits. Caramel strong is stable in alcohol up to 75°C.

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DOSAGE

Application	Caramel mild liquid	Caramel strong liquid	Burnt sugar liquid
Ice creams (mixed in the mass)		10-15%	
Ice creams (pure as a layer or swirl)	15%		
Ice creams (colouring)			Be colourfull
Topping	10%		
Coffee	10-20%	1-10%	
Chocolate (Filling)	50-60%		
Chocolate (mixed in the filling)		15-30%	
Beer (during or after the brewing process)			≈0,5% standardisation 1% colouring
Vinegars			0,5 - 4%
Wines, liquors, vermouths			0,2 - 2%

6.2 Dictionary

NL	The Netherlands	biologische karamel, vloeibaar
GB	Great Britain (UK)	organic caramel, liquid
DE	Germany	Bio-Karamell, flüssig
FR	France	caramel bio, liquide
ES	Spain	caramelo orgánico, líquido
PT	Portugal	caramelo orgânico, líquido
IT	Italy	caramello biologico, liquido
DK	Denmark	økologisk karamel, flydende
NO	Norway	organisk karamell, flytende
SE	Sweden	ekologisk karamell, flytande
FI	Finland	orgaaninen karamelli, nestemäinen
IS	Iceland	lífræn karamella, fljótandi
CZ	Czech Republic	organický karamel, tekutý
SK	Slovak Republic	organický karamel, tekutý
HU	Hungary	bio karamell, folyékony
HR	Croatia (Hrvatska)	organski karamel, tekući
GR	Greece	βιολογική καραμέλα, υγρή
SI	Slovenia	organska karamela, tekoča

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PL	Poland	organiczny karmel, płynny
RO	Romania	caramel organic, lichid
BG	Bulgaria	органичен карамел, течен
RU	Russian Federation	органическая карамель, жидкость
TR	Turkey	organik karamel, sıvı

7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.