PRODUCT SPECIFICATION

DATE OF ISSUE 29-09-2026
ORGANIC BURNT SUGAR LIQUID (E150a)	**PRODUCT CODE: 49**

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special food ingredients

T041224M000000A140224

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic burnt sugar liquid
Product code	49

Product number	Content	EAN	Packaging
1708	100ml	8718309832247	Plastic bottle and screw lock cap with warranty seal. Bottle = 02 PE-HD Cap = 02 PE-HD Inner plug = 04 PE-LD
1709	250ml	8718309832254	
1710	1L	8718309832261	
1911	5L	8718309834296	Jerrycan and cap = 02 PE-HD with warranty seal.
1711	25kg / 18,63L	8718309832278	

The packaging used complies with the applicable requirements of Regulation (EU) 2025/40 on packaging and packaging waste (PPWR).

1.2 Scientific product information

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

1.3 Legislative product information

CAS number	8028-89-5	HS code (customs)	1702 90
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 "organic caramel (cane sugar, water)" or "aromatic caramel (organic cane sugar, water)" or "pure sugar caramel (organic cane sugar, water)" or "burnt sugar (organic cane sugar, water)" or "organic burnt sugar (cane sugar, water)"	

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2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		liquid	
Colour		dark brown	
Odour/taste		burnt sugar	
Colour ABS 610 nm	(x 1000)	min. 11, max.13 target 12	Sol 1g/L
EBC colour	EBC	3 000	
CASSON Viscosity Value	mPa.s	400	at 20°C
Dry matter	(%)	72	
pH		2,6	50% in purified water
Density		min. 1,335 max. 1,345 target 1,34	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	1195	
Energy	kcal/100g	286	
Protein	g/100g	0	
Carbohydrate:	g/100g	71	
Of which Sugars	g/100g	71	
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		

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Cholesterol	mg/100g		
Water	g/100g	28	
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 = X	Contains	Cross-Contamination (Risk)
Eggs and products thereof	X	X
Cereals containing gluten and products thereof	X	X
Lupin and products thereof	X	X
Milk and products thereof (including Lactose)	X	X
Sesame seeds and products thereof	X	X
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts)	X	X
Sulphur dioxide and sulphites (>10mg/kg or >10mg/l)	X	X
Celery and products thereof	X	X
Peanuts and products thereof	X	X
Mustard and products thereof	X	X
Fish and products thereof	X	X
Molluscs and products thereof	X	X
Soy and products thereof	X	X
Crustacea and products thereof	X	X

3.2 Suitability for other diets:

Coeliacs	√	Lactose intolerant	√
Halal	√	Vegans	√
Kosher	√	Vegetarian	√

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3.3 GMO Declaration:

Organic burnt sugar liquid 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 comes into contact with genetically modified organisms.

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. 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 adjuced 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 wit 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)

6. EXTENDED PRODUCT INFORMATION

6.1 Usage

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

Ice cream
Burnt sugar brings both caramel taste & colour to ice creams. It offers an intense sensory experiences. 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
Burnt sugar is stable in soft drinks, it brings both colour and taste. The colour of soft drinks can be standardized by burnt sugar in order to obtain beautiful golden or red/brown shades.

Beer
Caramel colours can bring various standardized shades of brown to beers. Our burnt sugar is perfect for craft beers because it's stable in brewed beverages.

Alcohols
Burnt sugar is great 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. Burnt sugar is stable in alcohol up to 75°C and in the presence of tannins.

Ingredients: organic caramel (cane sugar, water)

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 gebrande suiker, vloeibaar
GB	Great Britain (UK)	organic burnt sugar, liquid
DE	Germany	organischer gebrannter Zucker, flüssig
FR	France	sucre brûlé bio, liquide
ES	Spain	azúcar orgánica quemada, líquida
PT	Portugal	açúcar queimado orgânico, líquido
IT	Italy	zucchero biologico bruciato, liquido
DK	Denmark	økologisk brændt sukker, flydende
NO	Norway	organisk brent sukker, flytende
SE	Sweden	ekologiskt bränt socker, flytande
FI	Finland	orgaaninen poltettu sokeri, nestemäinen
IS	Iceland	lífrænn brenndur sykur, vökvi

CZ	Czech Republic	organický pálený cukr, tekutý
SK	Slovak Republic	organický pálený cukor, tekutý
HU	Hungary	bio égetett cukor, folyékony
HR	Croatia (Hrvatska)	organski spaljeni šećer, tekući
GR	Greece	βιολογική καμένη ζάχαρη, υγρή
SI	Slovenia	organski žgani sladkor, tekoč
PL	Poland	organiczny cukier palony, płynny
RO	Romania	zahăr ars organic, lichid
BG	Bulgaria	органична изгорена захар, течна
RU	Russian Federation	органический жженый сахар, жидкий
TR	Turkey	organik yanmış şeker, 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.

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