

PRODUCT SPECIFICATION

DATE OF ISSUE
14-04-2025

NATUURLIJK
NATUURLIJK
special food ingredients

ORGANIC CARAMEL SUGAR (E150a)

PRODUCT
CODE: 81

T061124M210220A140224

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic caramel sugar		
Product code	81		
Product number	Content	EAN	Packaging
1839	175g	8718309833374	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
1822	700g	8718309833381	
1840	10kg	8718309833398	Blue bag =  in box with warranty seal.
1852	15kg	8718309833657	

1.2 Scientific product information

Combined ingredient

Main use	Flavouring
Chemical name	Plain caramel
Composition	In descending order of weight; Organic sugar, organic glucose syrup
Production method	Organic caramel sugar is obtained by the controlled heat treatment of organic food sugars. They are crushed and sieved after caramelisation. It has a distinctive caramel odour and taste.

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)	"organic caramel (organic sugar, organic glucose syrup)" or "aromatic caramel (organic sugar, organic glucose syrup)"	

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2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		crystals 	
Colour		brown	
Odour/taste		caramel	
Colour	ABS 520nm	2,90 target value 1,40 lower limit 4,40 upper limit	Sol 1g/L
Colour	EBC	290	
Dry matter	%	minimum 98	
pH		4,0 target value 1,5 lower limit 6,5 upper limit	5% in purified water
Particle size (<0.5 mm)	%	20 max value	
Particle size (>2 mm)	%	10 max value	
Particle size (0.5 Å 2mm)	%	80 min value	

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	1765	
Energy	kcal/100g	415	
Protein	g/100g	0	
Carbohydrate:	g/100g	99	
Of which Sugars	g/100g	82	

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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	1	
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
Eggs and products thereof	✗
Cereals containing gluten and products thereof	✗
Lupin and products thereof	✗
Milk and products thereof (including Lactose)	✗
Sesame seeds and products thereof	✗
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts)	✗
Sulphur dioxide and sulphites (>10mg/kg or >10mg/l)	✗
Celery and products thereof	✗
Peanuts and products thereof	✗
Mustard and products thereof	✗
Fish and products thereof	✗
Molluscs and products thereof	✗

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Soy and products thereof

X

Crustacea and products thereof

X

3.2 Suitability for other diets

Coeliacs

✓

Lactose intolerant

✓

Halal

✓

Vegans

✓

Kosher

✓

Vegetarian

✓

3.3 GMO Declaration:

Organic caramel sugar 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.

4. STORAGE CONDITIONS

Storage conditions

Store in a clean and dry place at ambient temperature (about 15-20°C) in closed original packaging. This is a hygroscopic product: keep out of the humidity and use product quickly after opening.

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)

6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Caramel sugar is obtained by the controlled heating of sugar from organic farming. It has a characteristic sweet and mild smell and taste of caramelized sugar. It is a delicious flavoring for hot and cold dishes. Sprinkle it over your hot and cold desserts. Caramel sugar brings caramel flavor & color to all your delicious creations. Caramel sugar is also ideal for making Crème brûlée easily.

6.2 Dictionary

NL	The Netherlands	Karamelsuiker
GB	Great Britain (UK)	Caramel sugar
DE	Germany	Karamellzucker
FR	France	Sucre caramel
ES	Spain	Azúcar de caramelo
PT	Portugal	Açúcar caramelo
IT	Italy	Zucchero caramellato
DK	Denmark	Karamel sukker

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NO	Norway	Karamell sukker
SE	Sweden	Karamellsocker
FI	Finland	Karamelli sokeri
IS	Iceland	Karamellu sykur
CZ	Czech Republic	Karamelový cukr
SK	Slovak Republic	Karamelový cukor
HU	Hungary	Karamell cukor
HR	Croatia (Hrvatska)	Karamel šećer
GR	Greece	Ζάχαρη καραμέλα
SI	Slovenia	Karamelni sladkor
PL	Poland	Cukier karmelowy
RO	Romania	Zahar caramel
BG	Bulgaria	Карамелена захар
RU	Russian Federation	Карамельный сахар
TR	Turkey	Karamel şekeri

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.