WSM

CARAMEL COLOUR POWDER E150d FOR FOODSTUFF

Definition

Caramel WSM is a dark brown powder obtained by the controlled heat treatment on glucose, in the presence of ammonium sulphite and dried by atomisation.
This caramel is of type "Double Strength Acid Proof Caramel". The sulphite gives it a negative colloidal charge and the presence of amino functions enables its stability in acidic environment.

Certification

Kosher certified - Lot specific letter of certification
Hallal certified

Regulation

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

Labelling (EU regulation)

Legal labelling (caramel color)	"colour: E150d" or "colour: caramel E150d" or "colour: E150d (caramel)" or "colour: sulphite ammonia caramel"
GMO to be labelled	Absence
Allergens	Presence : Sulphur dioxide and sulphites at concentrations of more than 10 mg/Kg expressed as SO2. Glucose syrup from wheat has not to be labelled.

Preservation

- Date of minimum durability (DMD) - (months) : 24
Period after opening : till the end of DMD following good practices of conservation and hygiene rules.
- Storage recommendations :
Hygroscopic product: keep out of the humidity and use product quickly after opening.
Store at ambient temperature.
For more information concerning storage recommendation, please refer to our technical instruction no. 4.

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Caracteristics

Specifications

Parameter	Target	Min. value	Max. value	Frequency of control
Absorbance 610 nm (Sol 1g/L)	0.52	0.47	0.57	Each lot
Compressed apparent density	0.63			Ponctual
Dry matter (%)		95		Ponctual
EBC colour	95 000			Ponctual
FT-G>200M	3			Ponctual
Non-compressed apparent density	0.5			Ponctual
Particle size (< 50 µm) (%)	50			Ponctual
PARTICLE SIZE (100 to 200 µm)(%)	12			Ponctual
Particle size (50µm to 100 µm) (%)	35			Ponctual
pH (5% in purified water)	3.2	2.7	3.7	Each lot

Additional data

Parameter	Target	Min. value	Max. value	Frequency of control
1N Chlorhydric acid stability	Stable			Ponctual
Beer stability	Unstable			Ponctual
Colloidal charge	Negative			Ponctual
Ethanol stability	Stable up to 20°			Ponctual
Tanin 1% stability	Stable			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)	< 50	Counting	NF V 08-011 / EN ISO 4833
Yeast / Moulds (cfu/g)	< 10	Counting	NF V 08-036

Nutritional values per 100 g*

Energy (Kcal)	293
Energy (Kj)	1223
Fat (g)	0
Saturated Fat (g)	0
Carbohydrates (g)	73
Sugars (g)	71
Proteins (g)	0
Sodium (mg)	< 4500
Salt (Sodium X 2,5) (g)	< 12
Water (g)	2,5

*Theoretical data based on raw material nutritional values.

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