# **CARAMEL FLAVOUR 11033**



### Description

CARAMEL FLAVOUR 11033 is a mixture of artificial caramel flavour in propylene glycol.

### Origin

Made in India

### **Method Of Production**

Blending and mixing of multiple ingredients of flavoring materials into liquid carrier until a homogenized product is obtained.

### **Packing**

Primary: - 500 gm, 5 kg, 10 Kg, 20 kg & 25 Kg net in HDPE containers.

#### Storage

Tightly closed in original packing, away from light, under dry storage and ambient temperature 25° to 35°C.

### **Profile**

Caramel note.

### **Physico - chemical Parameters**

No:	Parameters	UOM	Value	COA
1	APPEARANCE	VISUAL	LIQUID	YES
2	COLOUR DESCRIPTION	VISUAL	BROWN	YES
3	SPECIFIC GRAVITY @20°C	G/CM3	1.0400 - 1.0930	YES
4	FLAVOUR	SENSORY	STANDARD	YES

### **Application**

Suitable for beverages and confectionery products

0.1% - 0.5% (approx.)

# **Chemical Characteristics**

Not Applicable

# **Biological/ Microbiological Characteristics**

This product contains significant percentage of solvent & Aromatic Chemicals hence do not support microbiological growth.

### **Nutritional Value**

This product is a food additive, not intended for direct consumption and not intended to provide nutritional value. The dosage used is less than 1%, any nutritional contribution is deemed negligible.

#### Shelf Life

12 months in its original packing, tightly closed and stored as prescribed. If stored for more than 12 Months, the material should be re-evaluated before use.

## **Allergen Information**

Contains allergenic material - Sulfite(100.000)ppm

"Although all reasonable care has been taken in making the Allergen claim, it is not guarantee "free from" or "total absence" of allergen from respective source/s".

Reference: Annex IIIa of the Commission Directive 2007/68/EC

# Heavy Metal Info (Max.mg/kg)

Arsenic 1, Lead 2, Cadmium 1, Antimony 1, Mercury 0.05. Based on verification test of random batches.

### **Distribution Method**

Normal Transportation & Delivery condition: dry and under ambient temperature.

### **License & Certifications**

FSSAI Manufacturing, Halal

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