

BURNT SUGAR POWDER
Code: NC0021
Tariff Code 3203 00 10 - Natural Food Colours (Veg Origin)

Description A brown powder produced through controlled heating of Glucose Syrup, without chemical additives, and spray drying.

Appearance Brown powder

Taste Sweet taste

Suitable for: Vegetarian Vegan Kosher Halal

GM Free Non-irradiated

Uses

 Food Ingredient permitted in food according to Regulation 1333/2008.
 Food Colour compliant with EU Regulation 231/2012.

Usage rate 0.1 - 0.5%

Product identification Burnt Sugar or Natural Colour; E150a Plain Caramel

Ingredients Burnt Sugar or E150a Plain Caramel, Maltodextrin

Major Allergens

Celery and its derivatives Absent

Crustaceans and their derivatives Absent

Egg and its derivatives Absent

Fish and their derivatives Absent

Gluten Absent

Wheat based glucose syrups including dextrose are excluded from the allergen labelling requirements of Directive 2007/68/EC.

Lupins and their derivatives Absent

Milk and its derivatives Absent

Molluscs and their derivatives Absent

Mustard and its derivatives Absent

Nuts, their oils and other derivatives Absent

Peanuts, their oils and other derivatives Absent

Sesame seeds, their oils and other derivatives Absent

Soya and its derivatives Absent

Sulphur dioxide Absent

 (and sulphites at levels above 10mg/kg or 10mg/l, expressed as SO₂) Manufactured without the use of sulphite and not required to be labelled as containing Sulphite as level is below 10ppm

Chemical

pH 2.0 - 4.0 Verification using pH meter

Moisture 5 % max

Ash 0.2 g/100g

Lead 1 ppm max

Arsenic 1 ppm max

Mercury 1 ppm max

Cadmium 1 ppm max

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Nutrition

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
1368	327	95.0 g/100g	81.6 g/100g	0.0 g/100g	68.0 mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsat.	Trans	Protein
0.0 g/100g	0.0g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g

Nutritional results are based upon calculation only, not specific product testing, unless otherwise notified.

Physical

Absorption (Dist Water)	0.45 - 0.55
Sieve Mesh 0.4mm	100% Passes
Colour Method: Colour EBC	Value: 16,000 - 20,000
Organoleptic	Passes
Notes	Solids Content ~ 95% EBC Colour Value 16,000 - 20,000

Microbiological

TVC	1000 cfu/g	max
Yeasts	100 cfu/g	max
Moulds	100 cfu/g	max
Enterobacteriaceae	0 cfu/g	max
E coli	0 cfu/g	max
Salmonella	Not Detected in 25g	max
S aureus	0 cfu/g	max
Listeria	Not Detected in 25g	max
Aerobic Plate Count	1,000 cfu/g	max

Storage Clean, dry in original unopened packaging at ambient temps (7-20C) avoiding bright sunlight

Shelf life 12 Months on opening: 1 Months

Packaging Food Grade packaing

Handling This product is safe for the intended use. Avoid ingestion, inhalation of dust or direct contact by appying suitable protective measures and personal hygiene. For full safety information and necessary precautions, pleaes refer to the MSDS

Manufactured without the use of Ammonia and Sulphites.
Burnt sugar syrup Country of Origin UK

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The information given in this publication is based on our current knowledge and experience, and may be used at your discretion and risk. It does not relieve you from carrying out your own precautions and tests. We do not assume any liability in connection with your product or its use. You must comply with all applicable laws and regulations, and observe all third party rights.

Specifications issued with prefix 'DEV' are in development, are subject to change and should not be relied upon for production or commercial purposes until verified by Plant-Ex Ingredients Ltd

CUSTOMER APPROVAL

Approved on behalf of (Customer Name)..... by position.....
Please sign date and return a scanned copy this spec to quality@plant-ex.com within 14 days after which time approval will be assumed

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