

BURNT SUGAR SY	RUP			Code: N	C0020
Tarif	f Code 3203 00 10 - Nat	ural Food Co	olours (Veg Origin)		
Description	A dark brown viscous li without the addition of			ontrolled heating of glu	cose syrup,
Appearance Taste	Brown Viscous Liquid Caramel				
Suitable for: Vegetariar	n Vegan Kosher Halal		GI	M Free	
Uses	Natural Food Colour Co	moliant wit	h Commission Re	gulation (EU) No 231/2	012 and 1333/2008
Usage rate	0.1 - 0.5%			.90101011 (20) 110 201/2	012 und 1555/2000
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Product identification	Burnt sugar syrup or Pl				
Ingredients	Burnt sugar syrup or Pl	ain Carame	l or E150a		
Major Allergens					
Celery and its derivative	es	Absent			
Crustaceans and their of		Absent			
Egg and its derivatives		Absent			
Fish and their derivatives		Absent			
Gluten		Absent			
Lupins and their derivatives		Absent			
Milk and its derivatives		Absent			
Molluscs and their derivatives		Absent			
Mustard and its derivatives		Absent			
Nuts, their oils and oth		Absent			
Peanuts, their oils and		Absent			
Sesame seeds, their oil		Absent			
Soya and its derivatives	5	Absent			
Sulphur dioxide	oove 10mg/kg or 10mg/l, ex	Absent	502)		
(and sulprines at levels at		ipiesseu as l	502)		
Chemical					
рН	2 - 4		Verificatio	on using pH meter	
Moisture	30 %	max			
Ash	0.5 g/100g				
Purity %		66 - 73	3		
Notes	Nutritional value based	upon calcu	lation only unless	otherwise specified.	
Version no 18 Dat	e 09/09/2020 Rev	iew Date	09/09/2023	Approved by	Colours
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Version no 18	Date 09/09/2020	Review Date	09/09/2023	Approved	d by	Colours
Chilli Software	NC0020			21/09/2020	08:46:04	Page 1

# **SPECIFICATION**

### Nutrition

Energy kJ	kCal	Carbohyd.	Sugars	Fibre	Sodium	Salt
418	100	69.0 g/100g	25.0 g/100g	g/100g	50.0 mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsat.	Trans	Protein
						0.0 g/100g

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

#### Physical

Absorption (Dist Water)	0.3 - 0.6	
DEcmc	< 1.50 v std	
Sieve Mesh 1mm	100% Passes	
Bulk density	~ 1.3g/ml g/l	
Colour Method: EBC	Value: 14,000 - 16,000	Nanometre: 530
Organoleptic	Passes	

Brix	66 - 73
Notes	EBC Colour Units 14,000 - 16,000

### Microbiological

TVC	1000 cfu/g	max		
Yeasts	100 cfu/g	max		
Moulds	100 cfu/g	max		
Enterobacteriacae	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 u sunlight	nopened packag	ing. Ambient temps (7-20C) Avoid bright	
Shelf life	12 Months	on opening:	1 Months	
Packaging Food grade plastic jerry cans with tamper evident screw on caps				
Handling	This product is safe for the intended use. Avoid ingestion or direct contact by applying suitable protective measures and personal hygiene. For full information and necessary precautions, please refer to the MSDS			

There is no gluten in the wheat derived glucose syrup raw material and wheat is exempted from labelling (Wheat based glucose syrups including dextrose are excluded from the allergen labelling requirements of Directive 2007/68/EC) There is no gluten in this product

There is no risk of cross contamination with gluten during the manufacture storage or transport of this prooduct

		Version no 18	Date	09/09/2020	Review Date	09/09/2023	Approved by	Colours	
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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**

Plant-Ex Ingredients Ltd, Unit 5 The Polygon, Fourth Way, Avonmouth BS11 8DP Company Registration Number : 6444123 VAT Registration Number : GB 926 3343 27 Tel 00 44 (0) 1179 828464 Email guality@plant-ex.com