Liquid Caramel Coloring AB Nº 15

1) Definition

It is elaborated from the caramelization of the Common Sugar and water of elaboration (that complies with CAA Chapter XII, Art 982/985) and concentration through technologically adequate processes. .
The product is a food colorant that meets the requirements of CAA Chapter XVIII, Additives. INS No. CODEX: INS 150a

2) Referens

- Argentine Food Code, Chapter XVIII, Article 1398
- Food Chemicals Codex

3) Sensitive Characteristics

Appearance: Liquid
Colour: Intense reddish brown
Scent: Characteristic smell
Taste: Bitter

4) Physic and chemical Characteristics

Characteristics	Unit	MIN	MAX	Method	Frequency of analysis
pH		3.2	3.5	In solution to 1% P/V	During each manufacturation
Absorbance (610 nm)		0.03	0.05	In solution to 0.1% P/V	During each manufacturation
% Trasmittance (610 nm)	%	91	93	In solution to 0.1% P/V	During each manufacturation
Density	g/ml	1.30	1.35		During each manufacturation

5) Heavy metals and other waste (food code must be fulfilled CAA Cap XVIII)

Heavy metals asPb	Mg/Kg	-	40	Atomic Absorption	Atomic Absorption
Lead as Pb	mg/kg	-	10	Atomic Absorption	Atomic Absorption

Arsenic as As	**mg/kg**	**-**	**3**	**Atomic Absorption**	**Atomic Absorption**
Iron as Fe mg/	**Mg/Kg**	**-**	**50**	**Atomic Absorption**	**Atomic Absorption**
Copper as Cu mg/kg	**Mg/kg**	**-**	**50**	**Atomic Absorption**	**Atomic Absorption**

6) **Useful life**

Under normal conditions of handling and conservation, this product keeps unalterable twenty four month.

7) Packaging

- Plastic Bottles de 1.250 kgs
- Big Plastic Buckets 7 kgs
- Big Plastic Buckets 29 kgs
- Big Buckets 1000 kgs
- In Bulck

8) Transport Conditions

Suitable conditions to avoid product damage.

9) Storage Conditions

Suitable to avoid product damage store at the right temperature (from 16ºC to 30ºC).
Do not store less than 15ºC because the product could crystallize

10)Identification

Each package must condition an identification label indicating: Supplier's name, Product`s name, Part number, Manufacturing date, Packaging Conditions, Gross weight, Net weight.
The product is delivered with its corresponding analysis protocol.

Changes control

Revision	Date	Change cause
00	10/11/2012	Primera versión