



CA-19,000C-WS

Product Information

Version: 1 PI EU EN 02-02-2022

Description

CA-19,000C-WS is a dark brown viscous liquid produced by controlled heat treatment of food-grade carbohydrates with acids or alkalis in the presence of ammonium compounds

Material no:	709122	Storage and handling:	10 - 30 °C / 50 - 86 °F
Size:	10 kg	Conditions:	Ambient transport. Dry, Protect from light
Type:	Container	Shelf Life:	365 days in unopened containers at the recommended storage temperature

Usage

Foods generally.

Restrictions or exemptions may apply according to specific usages and commodity standards. Relevant food legislations should always be consulted in ensuring compliance.

Food products with an aqueous phase.

Light to dark golden hue in the final product, depending on the food product, processing and the quantity used.

Directions for use

Shake or stir before use, as pigments may settle during storage. Can be added directly to the food product while stirring. However, it is recommended to mix the flavor with a small portion of the preparation before adding it to the product.

Ingredients

Ammoniated caramel (E 150c), Sodium chloride, Water.

Physical Properties

Color:	Dark brown	Solubility:	Water soluble
Form:	Liquid, viscous	Odor:	Characteristic

Specification

Color strength: EBC (530nm): 17.600 - 19.500



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pH: 3.90 - 4.90 (direct in liquid)

Relative density: 1.13 - 1.17

Microbiological quality	
Total Viable Count:	≤ 1000 cfu/g
Total Yeasts and Moulds:	≤ 100 cfu/g
Total Enterobacteriaceae:	≤ 10 cfu/g
Aerobic Sporeforming Bacteria:	≤ 100 cfu/g
Sulphite reducing clostridia:	≤ 10 cfu/g

Pathogens	
<i>Salmonella sp.:</i>	Absent in 25g
<i>Listeria monocytogenes:</i>	Absent in 25g
<i>E. coli:</i>	Absent in 1 g
<i>S. aureus:</i>	Absent in 1 g

Heavy metal residues: Tested according to monitoring plan to confirm compliance with EU Regulation 231/2012/EU with later amendments.

Vegetarian:	Yes
Kosher:	Kosher Pareve Excl. Passover
Halal:	Certified

Legislation

The color is in full compliance with EU Food Regulation 178/2002/EC with later amendments, EU Food Additives Regulation 1333/2008/EC with later amendments on food additives and with the specifications for identity and purity given by JECFA, with EU Regulation 231/2012/EC with later amendments for E 150c, and with existing US legislation described in 21 CFR 73.85 (caramel). In the US, no certification is necessary, and the color can be used in any amount consistent with good manufacturing practices.

The product is intended for use in food.

Labeling

EU: Color: Ammonia caramel or Color: E 150c.

Labeling should be done in accordance with EU Regulation 1169/2011/EU with later amendments on the provision of food information to consumers. Ingredients having no technical effect in the final food product application may be regarded as carry-over (Art. 20) depending of the final application and of the applied dosage.

Nutritional Information

	Values per 100g
Energy kJ:	102 kJ
Energy kcal:	24 kcal

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Protein:	0,0 g
Carbohydrate:	6,0 g
- Sugars:	6,0 g
Fat:	0,0 g
- Saturated fat:	0,0 g
Salt:	8,00 g

Nutritional information is provided based on EU Regulation 1169/2011/EU on food information to consumers despite the fact, that this product is exempted from nutritional declaration. The listed nutritional values are the main components calculated based on information from the raw material suppliers and should only be used as a guideline. The listed components do not necessarily add up to 100%, because the product may contain other components, which are not included in the nutritional declaration. Typically, the usage of this product will be at a low dosage in the final food application, and therefore the nutritional contribution will be minor.

Technical support

Oterra's Application and Product Development Laboratories and personnel are available if you need further information.

Trademarks

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GMO Information

In accordance with the legislation in the European Union* CA-19,000C-WS does not contain GMOs and does not contain GM labeled raw materials**. In accordance with European legislation on labeling of final food products** we can inform that the use of CA-19,000C-WS does not trigger a GM labeling of the final food product. Oterra's position on GMO can be found on: www.oterra.com

* Directive 2001/18/EC of the European Parliament and of the Council of 12 March 2001 on the deliberate release into the environment of genetically modified organisms with later amendments, and repealing Council Directive 90/220/EEC.

** Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed with later amendments. Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms amending Directive 2001/18/EC, and with later amendments.

Allergen Information

List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA), Food Allergy, Safety, Treatment, Education and Research Act of 2021 (FASTER), and EU Regulation 1169/2011/EC with later amendments	Present as an ingredient in the product
Cereals containing gluten* and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof	No
Nuts* and products thereof	No
Sesame seeds and products thereof	No
List of allergens in accordance with EU Regulation 1169/2011/EC only	
Celery and products thereof	No
Mustard and products thereof	No
Lupine and products thereof	No
Mollusks and products thereof	No
Sulphur dioxide and sulphites (added) at concentrations of more than 10 mg/kg or 10mg/litre expressed as SO ₂	No

* Please consult the EU Regulation 1169/2011 Annex II for a legal definition of common allergens, see European Union law at: www.eur-lex.europa.eu