



## SPECIFICATIONS SHEET

E.U. Class : E 150 c

Product : Caratom P 100

Shelf Life : 24 months

Storage Conditions : Room temperature in sealed packings.

Applications : Bakery – Sauces

Dark-Brown Powder Prepared by the Controlled Heat Treatment of Carbohydrates in the presence of Ammonia.

This product comes from GMO FREE raw materials.

This product doesn't contain allergens in conformity with Directive 2003/89/CE Annex III bis.

E.B.C. Unit	:	46.000 - 53.000
Color Absorbance at 610nm Sol. 0.1% Cell 10mm	:	0.170 – 0.220
Moisture	% :	< 5,00
pH Sol. 1.0%	:	< 5,50
Ammoniacal Nitrogen*	% :	< 0,3
Cadmium	ppm :	< 1,0
Arsenic	ppm :	< 1,0
Lead	ppm :	< 2,0
Mercury	ppm :	< 1,0

\* = Expressed on the Base of a Product Having a Colour of 0.1 Absorbance Unit.

Pathogenic Bacteria	:	Absent
Mesophilic Bacteria	c/g :	< 200
Yeast	c/g :	< 10
Molds	c/g :	< 10

Revision N° 02/06

Date : 13/01/2006

Assurance Quality

A handwritten signature in black ink, appearing to read 'S. P. J.', is written below the 'Assurance Quality' text.