

## Product specification

Product	Caramel 41001-PK200
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Art. No.	12405-03
Definition	Caramel obtained by controlled heating of saccharides and water
Application	Dairy products, ice cream, toppings, biscuits, confectionery
Origin	France

### Specification parameters

#### Sensoric description

Appearance thick dark brown liquid

#### Chemical / physical data

Density (at 20 °C)	approx.	1,35 – 1,45
Brix (at 20 °C)	approx.	76 – 82 ° Brix
pH-value (50 % at 20 °C)	approx.	3,0 – 4,0
Colour intensity (1 cm, 610 nm, distilled water at 200 g/L)	approx.	0,18 – 0,22

#### Microbiological data

Total plate count cfu/ g or mL	max.	1.000
Yeast cfu/g or mL	max.	10
Mould cfu/ g or mL	max.	10
Listeria / 25 g		negative
Salmonella /25 g		negative

Packing	Buckets at 20 L/ 25 kg
Shelf life	12 months after manufacturing date
Storage	Store in sealed packaging at 12 – 25 °C; at temperatures < 20 °C crystallization is possible; if crystallization occurs, heat product up to 50 °C

All information in this product specification is based on our current knowledge and experience. The data in this specification serves as product description only and have been ascertained immediately after production or import of the goods. A legally binding guarantee of certain characteristics or of the suitability for a concrete application cannot be deduced from this specification. Improper transport and/or improper storage can cause changes. The product specification does not release the consumer from his own examinations of the characteristics of the product and the suitability for the intended use.

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