

# Specification

Product Name	Caramel (Liquid)	Model	Earth I
Inspection basis	GB1886.64 (E150c)	Process	Class III- Ammonia
Specification	30kg/ bucket	Shelf time	12 months
Packing	25L polyethylene barrel	Storage Temperature	0-40°C

keep in a cool, dry, clean and ventilated place

Manufacturer: Weifang Hengtai Food Co., Ltd

Address:

Physical description  
 Color: dark brown  
 Product form: thick liquid  
 Flavor: caramel

Materials	Name	Percentage (%)	Usage	Place of origin	Ingredients	Genetically modified substance	Allergen
	Glucose	73.8%	Reactant	Shandong, China	Corn	/	/
	Liquid ammonia	6.2%	Catalyst	Shandong, China	/	/	/
	Water	20%	/	/	/	/	/

Specification	Item	Value	Test Method
	Color Intensity	41-43 Thousand EBC	722 spectrophotometer
	Red Index	≥5.00	722 spectrophotometer
	Baume	≥31.5Be (Can be adjusted according to customer requirements)	As Baume
	Other Index	Meet the requirements of GB1886.64-2015	

Flowchart:

Raw materials → ingredients → caramelization reaction → filtration → blending → filling → testing → finished products