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PRODUCT DATA SHEET

COLORLEB SUCRAMEL 30/1314 (E150C) jc25kg

 Article n°: 42217049
 Version:
 07/12/2022

 Code: 1314
 Replaces version:
 15/01/2020

Product description

Colorleb Sucramel 30/1314 is prepared by the controlled heat treatment of food grade nutritive sweeteners with or without acids or alkalis, in the presence of ammonium compounds; no sulphite compounds are used. This product is a colour, according to Regulation 1333/2008 and complies with the purity criteria of colour E150c, ammonia caramel as indicated in Regulation 231/2012 and is according to Regulation 1129/2011 part of Group II: Food colours authorised at *quantum satis*.

Colorleb Sucramel 30/1314 is stable in beers, extracts (stock cubes, concentrated flavouring sauces), spices (mustards, alcohol vinegar), meat products.

Ingredients declaration

colour: ammonia caramel (E150c)

Specifications	Min.	Max.	Method of analysis
Brix (° at 20 °C)	69,0	70,0	Digital refractometer, 20°C
pH	4,0	5,5	Electrometric
Colour (EBC)	29000	31000	

Microbiological	Max.	Method of analysis	
Mesophilic bacteria (CFU/10 g)	1000 Plate count agar		
Yeasts (CFU/10 g)	100 O.G.Y.E. agar		
Moulds (CFU/10 g)	100	O.G.Y.E. agar	

Additional information	Value
Iso-electrical charge	+
Customs Tarif Number:	1702.9079





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Nutritional value in gram per 100 gram product (calculated)	Value		
Energy value	46 kJ / 11 kCal		
Fat	0,0		
- Saturates	0,0		
- Mono-unsaturates	0,0		
- Polyunsaturates	0,0		
- Trans fatty acids	0,0		
Carbohydrates	2,7		
- Sugars (mono- and disaccharides)	2,7		
- Polyols	0,0		
- Starch	0,0		
Fibre	0,0		
Proteins	0,0		
Salt	0,88		

Suitable for	suitable	certified
Kosher	✓	✓
Halal	✓	✓
Vegetarianism	✓	×
Veganism	✓	*

Version:

07/12/2022 Amended product description



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LeDa statement LeDa code Allergen	GS1 code	Recipe without (Z)	Recipe contains (M)	May contain (+ recipe without) (K)	Unknown (O)
Legal allergens					
1.1 Wheat	UW	✓			
1.2 Rye	NR	→			
1.3 Barley	GB	→			
1.4 Oats	GO	√			
1.5 Spelt	GS	√			
1.6 Kamut	GK	√			
1 Gluten	AW	√			
2.0 Crustaceans	AC	√			
3.0 Egg	AE	√			
4.0 Fish	AF	√			
5.0 Peanuts	AP	√			
6.0 Soy	AY	√			
7.0 Cow's milk	AM	√			
8.1 Almonds	SA	√			
8.2 Hazelnuts	SH	√			
8.3 Walnuts	SW	√			
8.4 Cashews	SC	√			
8.5 Pecan nuts	SP	√			
8.6 Brazil nuts	SR	√			
8.7 Pistachio nuts	ST	√			
8.8 Macadamia/Queensland nuts	SM	√			
8 Nuts	AN	√			
9.0 Celery	ВС	√			
10.0 Mustard	ВМ	√			
11.0 Sesame	AS	√			
12.0 Sulphur dioxide and sulphites (E220 - E228)	AU	√			
more than 10 mg/kg or 10 mg/l, expressed as SO ₂					
13.0 Lupin	NL	✓			
14.0 Molluscs	UM	√			
Additional allergens					
20.0 Lactose	ML	✓			
21.0 Cocoa	NC	√			
22.0 Glutamate (E620 - E625)	MG	✓			
23.0 Chickenmeat	MK	✓			
24.0 Coriander	NK	✓			
25.0 Corn/maize	NM	✓			
26.0 Legumes	NP	✓			
27.0 Beef	МС	✓			
28.0 Pork	MP	✓			
29.0 Carrot	NW	✓			





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Storage conditions, shelf life and the date of minimum durability

The product has to be stored dry and preferably at a temperature between 15 and 25 °C. Under these conditions and stored in the unopened, original packaging, the product can be kept for 24 months after production date.

GMO - Statement

Lebbe Sugar Specialties declares that only non - Genetically Modified (non-GMO) ingredients have been used in all its products. Consequently, these products are non-GMO, as described in regulations (EC) No 1829/2003 on genetically modified food and feed and No 1830/2003 concerning the traceability and labelling.

We look at modern genetic modifications without prejudice, and are following further scientific developments. Any decision in the future to use such techniques in our industry will only be taken after due and conclusive scientific consideration, under strict guarantees of safety, in the best interest of our customers and with the fullest respect of all legal requirements.

Of course we will leave nothing undone to keep our customers informed on any eventual evolution in this matter.

Other declarations

- The product does not contain alcohol;
- The product does not contain artificial sweeteners;
- The product nor any of its ingredients are irradiated.
- · Safety data sheet

The product is a food ingredient and not a hazardous substance as defined in

Regulation (EC) No 1272/2008, Article 3 and Parts 2 to 5 of Annex I.

As the product will not constitute a hazard deriving from a physical hazard, a health hazard or an environmental hazard, and as the product is not an additional EU hazard class, Regulation (EC) No 1272/2008 does not apply to the product.

Therefore, a safety data sheet is not necessary and not mandatory.





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Palletisation

JC # pieces per layer 13 1200 # layers 3 W 800 # pieces per pallet 39 1290

