



## SPECIFICATION

<b>PRODUCT</b>	<b>Negative Caramel</b>
<b>APPEARANCE</b>	Dark Brown Liquid
<b>ODOUR</b>	Characteristic
<b>COLOUR</b>	23,500(+/- 1,000) °EBC
<b>PH</b>	3.1
<b>S.G at 20 °C</b>	1.347
<b>BAME at 15.5 °C</b>	38.0
<b>Apparent Solids</b>	73.2% w/w
<b>NEUTRAL TANNIN RESISTANCE</b>	Stable
<b>ACID TANNIN RESISTANCE</b>	Stable
<b>ACID RESISTANCE</b>	Stable
<b>HAZE POINT</b>	greater than 60 mins
<b>GEL POINT</b>	greater than 100 mins
<b>ALCOHOL STABILITY</b>	stable up to 60% v/v

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## HEALTH & SAFETY DATA SHEET

<b>PRODUCT</b>	<b>Negative Caramel</b>
<b>STORAGE</b>	Store in a cool dry place away from sunlight.
<b>HANDLING PRECAUTIONS</b>	Wear goggles, gloves and suitable overalls.
<b>HAZARD</b>	Non-hazardous. Avoid direct contact with hot liquid. Should not be consumed in current form, only after dilution to your recipe.
<b>FIRST AID</b>	Non-hazardous.
<b>SPILLAGE</b>	Cleared by washing away with plenty of water, preferably warm. Large spillages should be removed prior to flushing with water.

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