



Caramel

E-Number : E150a, E150b, E150c, E150d

Caramel is made by the controlled heating of food-grade carbohydrates, and is one of the most common natural coloring.

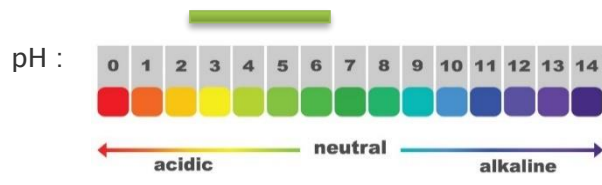
There are four different types of Caramel distinguished by how they are produced, identified by the suffix “a” (Plain Caramel), “b” (Sulphite Caramel), “c” (Ammonia Caramel) & “d” (Sulphite Ammonia Caramel).

Color Shade : 

Stability :

Light : 












Heat : 



Product Forms Available

- Caramel**
- ✓ Water Soluble Liquid
- ✓ Water Soluble Powder

Typical Applications

-  Convenient Food
-  Dairy Products
-  Snack Food
-  Sauces
-  Beverages
-  Meat
-  Confectionery
-  Bakery Products
-  Fruit Preparation
-  Sea Food
-  Desserts