

CARAMEL REF.ª TM

COLOURANT

Solution of caramelized sugar (E 150b).

**ORGANOLEPTIC
FEATURES**

APPEARANCE liquid (viscous)

COLOUR dark brown

SCENT distinctive

TASTE caramel

APPLICATIONSUsed in various beverages and foods:
soft drinks, beers and ciders.

In oenology: liqueurs, brandies and prepared spirits.

**PHYSICOCHEMICAL
FEATURES**

DENSITY (20°C) 1,340 – 1,370

pH 2,6 – 2,9

SULFITES (mg/kg) 70 – 350

HMF (g/kg)
(HYDROXYMETHYLFURFURAL) < 15

DRY EXTRACT (g/kg) 650 – 810

ASHES (g/kg) 5 – 8

COLORING POWER
(A420/A520) 5,0 – 7,0**PACKAGE**

30kg drums.

1300kg IBC

EXPIRATION DATE2 years stored in a cool place (not less than 8°C),
with a tightly closed drum.

i Product stabilized by pasteurization.

i Product in compliance with the International Oenological
Codex and the Delegated Regulation (UE)
nº 2019/934 and modifications.

i Authorized in the food industry according to the
regulation (CE) 1333/2008.

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APPLICATION ADVICE

RECOMMENDED DOSE

1:10 ratio in the intended product

PROCEDURE**Caramel** application needs some care.

1 – Dissolve the **Caramel** in the proportion 1:10 in the
intended product;

2 – When preparing the batch, introduce the
previous mixture into the vat with a *Venturi*, very
slowly and with pumping over. Reassembly will
take longer in very cold weather.