

# BURNT SUGAR

**Origin:** Burnt sugar is a Caramel formed by the controlled heating of food sugars without the addition of other ingredients.

**Profile:** Utilising the Maillard Reaction, Burnt Sugar is used to produce brown shades.

**Formats:** Available as water soluble liquid, water soluble powder, and oil soluble liquid.

**Stability:** Burnt sugar has very good heat and light stability.

## Applications:

Confectionery  
Beverages  
Dairy  
Glazings & Fillers  
Bakery  
Meats  
Seasonings  
Sauces



## Technical Support

Talk to our team about the options available and our recommendations which would be given according to the application. Accelerated stability testing can also be undertaken in our laboratories to assist our partners.