



Plant-Ex
Ingredients Ltd

CARAMEL

E150A PLAIN CARAMEL, OR BURNT SUGAR - a Caramel formed by the controlled heating of food sugars without the addition of other ingredients, Burnt Sugar can provide **warm yellows and soft brown** shades as well as adding a typical Caramel flavour. It can be used in a **wide range of applications** from confectionery, to snacks, bakery and sports nutrition. For more intense, darker shades of brown, it is possible to use Caramel colours which are produced from food sugars and reacted with various stabilising ingredients to **enhance the colour intensity and stability**.

E150C AMMONIA CARAMEL is used for a Brown-yellow colour and is ideally suited for use in Beers, drinks, and sauces.

E150D SULPHITE AMMONIA CARAMEL is the darkest Caramel and is primarily used in soft drinks and pet food applications.

Available as a liquid or powders.

EU Labelling declaration: Colour: Caramel, Colour: E150a, c, d.

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.