







Caramel that melts the heart









CARAMEL E150A-D

Caramel food colour is obtained by controlled heating of food-grade carbohydrates and is a very common natural coloring. Caramel E150d possesses excelled heat, light and pH stability. There are four different types of Caramel distinguished by how they are produced - identified by the suffix a, b, c and d. It delivers a shade similar to Caramel, with the advantage that being a coloring foodstuff it is E number free. It also has similar stability to heat, light and pH.



APPLICATIONS:

Baked Goods, Beverages, Gravies, Sauces, Confectioneries, Dry Mixes, Pet Foods, Seasonings.



Yellow-Brown to Reddish-Brown

FORMS AVAILABLE:

Water soluble liquid & Water soluble powder

STABILITY CONDITIONS:

pH Range	Heat	Light
3 - 7	Excellent	Excellent

Note:- The dosage will vary depending on the end applications.



OUR BRANDS

FOOD COLORS









INDUSTRIAL COLORS





(IDACOL





