



INNOVATING FOR YOU. WITH YOU.

A central collage of caramel-themed items including a glass of chocolate sauce, a glass of coffee with a caramel drizzle, a bowl of caramel sauce, a cinnamon roll, a croissant with chocolate drizzle, and various caramel candies and cubes. The word 'CARAMEL' is written in large, white, bold, sans-serif letters across the center, with the collage elements integrated into the letters.

CARAMEL

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 excellent 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.

SHADES:

Yellow-Brown to Reddish-Brown

FORMS AVAILABLE:

| Product Name | Form | Dosage |
|----------------------|-----------------------|--------------|
| Natracol Caramel WSL | Liquid, Water Soluble | 0.5 - 3 g/kg |
| Natracol Caramel WSP | Powder, Water Soluble | 0.6 - 3 g/kg |
| Natracol Caramel WSL | Liquid, Water Soluble | 0.2 - 2 g/kg |

STABILITY CONDITIONS:

| pH Range | Heat | Light |
|----------|-----------|-----------|
| 3 - 7 | Excellent | Excellent |



OUR BRANDS



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ROHA Dyechem Pvt. Ltd.

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