

OUR CARAMELS AND CLEAN LABEL SOLUTIONS



Non-exhaustive list
CONTACT US

Our list of caramel and clean label solutions

NATURAL COLORS

- Caramel Class I (E150a)
- Caramel Class II (E150b)
- Caramel Class III (E150c)
- Caramel Class IV (E150d)

COLOURING FOODSTUFFS*

- Burnt sugar liquid (*from cane sugar*)
- Cooked Apple Juice concentrate (*Malus domestica*)
- Cooked Onion Juice concentrate (*Allium cepa*)

*Following «Guidance notes on the classification of food extracts with colouring properties, 29.11.2013 ; elaborated by European Commission Services»

Plain caramel Classe I (E150a)	Caustic sulfite Class II (E150b)	Ammonia Class III (E150c)	Sulfite ammonia Class IV (E150d)	Burnt sugar Colouring foodstuffs	Cooked Onion Juice concentrate Colouring foodstuffs	Cooked Apple Juice concentrate Colouring foodstuffs
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Our caramel dyes are the result of a carefully controlled heat treatment of carbohydrates from natural sources such as corn, wheat and sugar cane. We offer a wide range of class I to IV caramel colours with shades ranging from golden brown to dark brown. Our caramels can be used in all food applications: confectionery, savoury and bakery products, soft and alcoholic drinks, ...

Our clean-label solutions to caramel, most of which are certified organic, are made from fruit or vegetables. They are obtained through the action of a thermal process on these naturally sweet matrices and present an optimal balance between stability, flavour and colour. They are part of our colouring foodstuffs range, which enables us to offer a wide range of colours for all food applications.

Our partner application laboratory is at your disposal to carry out tests directly in your application matrices.