
	PRODUCT SPECIFICATION	Rev. No.	03-201807
	Caramel Color	Page	1/4

Caramel Color Specification

Caramel Color (E150a, E150b, E150c, E150d) is a water soluble dark brown liquid or solid that is used as a coloring agent. It can be used to create colors ranging from light yellow to dark brown in foods and beverages. It has found application in candies, canned meats, condiments, gravies, soft drinks and alcoholic beverages, soups, and vinegars.

Class	INS / E Number	Description	Properties, Qualities, & Benefit	Used in
I	150a / E150a	Plain caramel, caustic caramel, spirit caramel	Strong aftertaste and mild aroma; color ranges from yellow to red; stable in alcohol, tannin, and salt-rich environments	Whiskey and other high proof alcohols, pet food, cookies, crackers, cereal bars, other baked goods, lemonade products, juice concentrates, and cocoa extenders
II	150b / E150b	Caustic sulfite caramel	Mild flavor and aroma; exceptional red tone; good stability in alcohol	Tea, wine, rum, whiskey, brandy, cognac, sherry, some vinegars, light cake mixes, and other snack foods
III	150c / E150c	Ammonia caramel, baker's caramel, confectioner's caramel, beer caramel	Sweet aroma; red-brown color; stable in alcohol and salt-rich environments	Beer, cereal, pet food, licorice, confectionery, and gravy, soy, and BBQ sauce
IV	150d / E150d	Sulfite ammonia caramel, acid-proof caramel, soft-drink caramel	Very mild flavor and aroma; rich dark brown color; stable in alcohol, tannin, and	Soft drinks and other carbonated beverages, balsamic vinegar, coffee, chocolate syrups, baked goods, cocoa extenders, pet


	PRODUCT SPECIFICATION	Rev. No.	03-201807
	Caramel Color	Page	2/4

			acid-rich environments	foods, sauces, soups, meat rubs, seasoning blends, and other flavorings
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CAS No.	8028-89-5
E No.	E150a, E150b, E150c, E150d
Packaging	25kg
Place of origin	China
Certificate	Haccp, Kosher, Hala, ISO
Payment terms:	T/T or L/C
Port of dispatch	Shanghai, Tianjin, Qindao
Applications	Food grade Caramel color ingredients are the world's most widely consumed food coloring by weight and can be commercially produced for food and beverage products.

Caramel Color


Caramel Liquid	
PARAMETER	SPECIFICATION
E Absorbance	0.118~0.133
Hue Index	≥5.0
Specific Gravity(25°C)	≥1.306
Viscosity(25°C)	≤8000
pH	4.0~5.0
Salt Stability(in 16%w/w NaCl solution)	No Haze
Ammoniacal Nitrogen (as NH3) (%)	≤0.5

	PRODUCT SPECIFICATION	Rev. No.	03-201807
	Caramel Color	Page	3/4

Sulfur Dioxide(as SO ₂) (%)	≤0.1
Total Nitrogen(as N) (%)	≤3.3
Total Sulfur(as S) (%)	≤3.5
4-Methyl Imidazole (mg/kg)	≤200
Heavy metal	
Arsenic(as As) (mg/kg)	≤1.0
Lead(as Pb) (mg/kg)	≤2.0
Mercury(as Hg) (mg/kg)	≤0.1

Caramel Powder	
PARAMETER	SPECIFICATION
E Absorbance	0.210~0.260
Moisture (%)	≤4.0
Particle Size(100 mesh)	90% Pass through
pH Value(1% Solutio)	6.2~7.7
Ammoniacal Nitrogen (as NH ₃) (%)	≤0.5
Sulfur Dioxide(as SO ₂) (%)	≤0.1
Total Nitrogen(as N) (%)	≤3.3
Total Sulfur(as S) (%)	≤3.5
4-Methyl Imidazole (mg/kg)	≤200
Heavy metal	
Arsenic(as As) (mg/kg)	≤1.0
Lead(as Pb) (mg/kg)	≤2.0
Mercury(as Hg) (mg/kg)	≤0.1

We're Food grade Caramel color **Manufacturers, Suppliers and Wholesalers** in China.

	PRODUCT SPECIFICATION	Rev. No.	03-201807
	Caramel Color	Page	4/4

Based on our 15 years in food additives & ingredients market, we have a knowledge of China market and manufacturers. We can help our abroad customers save time selecting good manufacturers and update the current market in China.

Contact Us

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