

# COLOURANTS

dyes

## Description:

Colours added to food products are intended to **restore the colour** of food lost during processing or to give colour to products deprived of it. Dried ammonia caramel based on maltodextrin carrier perfectly replaces them while giving an **intense and lasting colour**.



## Main advantages:

▪ intense colour with little dosing ▪ contains no preservatives ▪ unobvious, surprising, unique colour ▪ does not change the taste of the product



## Use:

Ideal for:

- cold cuts
- malt breads
- sausages
- jams
- pastries
- toppings



## Products offer:

Caramel E150c



■ Available fractions:



POWDER



GRANULATE

Technology: spray drying

Expiry date: 24 months; water content: max. 4%

Whether a given colour can be used in a particular food category requires each time verification of compliance with the food law in force.



**DO YOU WANT TO KNOW THE DETAILS?**

Get in touch with our team!



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