

## GENERAL PRODUCT DESCRIPTION

### LIQUID CARAMEL COLORS, (Typical values)

PRODUCT	TP K0.560 (level of darkness)	HUE INDEX (level of redness)	pH "AS IS"	PROCESS CLASS	IONIC CHARACTER
YT25	0.025	7.8	4.0	1	Neutral
YT75	0.075	7.2	3.8	1	Neutral
YT90	0.085	7.0	4.0	1	Neutral
SC105	0.105	6.8	6.1	1	Neutral
SSC300 *	0.110	6.7	5.8	1	Neutral
RT80	0.085	6.1	3.1	2	Negative
P60	0.065	6.0	5.2	3	Positive
P123	0.125	5.5	4.6	3	Positive
P147	0.145	5.5	4.6	3	Positive
P170	0.160	5.5	4.0	3	Positive
SP55	0.175	5.2	4.0	3	Positive
SP50	0.205	5.2	3.9	3	Positive
P212	0.215	5.4	4.5	3	Positive
P239	0.245	5.1	4.3	3	Positive
P250	0.250	5.3	4.4	3	Positive
P255	0.255	5.2	3.8	3	Positive
P285 *	0.275	5.1	2.9	3	Positive
P300	0.305	5.2	3.9	3	Positive
P340	0.340	5.2	4.7	3	Positive
RT120	0.120	5.5	3.9	4	Negative
SB115 *	0.115	6.1	3.3	4	Negative
AP150	0.170	4.6	2.9	4	Negative
RT180	0.175	5.5	3.8	4	Negative
AP100	0.190	4.6	2.9	4	Negative
RT240	0.240	5.4	3.7	4	Negative
BC145	0.250	4.6	3.1	4	Negative
HPH400	0.270	4.7	9.8	4	Negative
KPDS/SBDS *	0.370	4.4	2.9	4	Negative
STDXX	0.370	4.3	2.9	4	Negative
DS400	0.405	4.2	2.9	4	Negative

### CARAMELIZED SUGAR SYRUPS

CS1 *	0.00013	6.7	3.5	1	Neutral
CS5 *	0.008	6.3	3.2	1	Neutral
CS30 *	0.024	6.2	3.0	1	Neutral

### CERTIFIED ORGANIC LIQUID CARAMEL COLOR

OC90 *	0.090	7.0	4.2	1	Neutral
OC114 *	0.114	6.5	4.0	1	Neutral

\* **SUCROSE BASED**

- **LOW SULFITE:** Class I and Class III Caramel Colors are low in sulfite.