

## CARAMEL COLOR INCORPORATION – FAT APPLICATION

Our recommendations for anyone trying to disperse Caramel Color in a non-aqueous (fat) system are the following procedures:

### Suggestion 1:

1. Disperse any powder or liquid Caramel Color in an equal weight of propylene glycol or glycerol. The dispersion will look like a paste; it can be thinned down by increasing the percentage of propylene glycol or glycerol.
2. Disperse this mixture into the fat phase by using high shear mixing and a small amount of a nonionic surfactant such as Polysorbate 80 or Polysorbate 20 (less than 0.5%).

### Suggestion 2:

1. Disperse any powder or liquid Caramel Color into lecithin.
2. Disperse this mixture into the fat phase by using high shear mixing and a small amount of a nonionic surfactant such as Polysorbate 80 or Polysorbate 20 (less than 0.5%).

### Suggestion 3:

1. If the application contains a fondant blend, add the powder or liquid Caramel Color to this material.
2. Mix this fondant/Caramel Color blend in the (fat) phase by high shear mixing.

Using one of the above techniques, a customer should be able to achieve a relatively stable emulsion of Caramel Color in a non-aqueous (fat) system.

SETHNESS PRODUCTS COMPANY 1347 Beaver Channel Parkway, Clinton, IA 52732, USA	Original (mm/dd/yyyy): 04/04/2013	Revised (mm/dd/yyyy): 01/01/2020
CC INCORPORATION FAT APPLICATION 005/LAB/APPLICATIONS		