

SETHNESS PRODUCTS COMPANY

ADDITION OF CARAMEL COLOR IN A NON-AQUEOUS (FAT) SYSTEM

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

Suggestion 1:

1. Disperse any powdered 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 powdered 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 powdered 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.

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