



SETHNESS ROQUETTE

EXCELLENCE IN CARAMELS

General Product Description Liquid Caramel Colors (Typical Values)

PRODUCT	TP K _{0.56} (level of darkness)	Hue Index (level of redness)	pH (as is)	PROCESS CLASS	IONIC CHARACTER
YT25	0.025	7.2	4.1	1 (E150a)	Neutral
YT75	0.077	7.0	3.8	1 (E150a)	Neutral
YT90	0.086	7.0	4.0	1 (E150a)	Neutral
SC105	0.115	6.6	5.4	1 (E150a)	Neutral
SSC300*	0.112	6.5	5.7	1 (E150a)	Neutral
SB121*	0.118	6.4	3.1	1 (E150a)	Neutral
RT80	0.085	6.3	3.1	2 (E150b)	Negative
P60	0.066	6.0	5.1	3 (E150c)	Positive
P123	0.121	5.5	4.6	3 (E150c)	Positive
P149	0.150	5.7	4.6	3 (E150c)	Positive
SP55	0.173	5.2	3.9	3 (E150c)	Positive
SPL4**	0.206	5.7	4.1	3 (E150c)	Positive
SP50	0.210	5.1	3.9	3 (E150c)	Positive
P212	0.210	5.4	4.4	3 (E150c)	Positive
P250	0.246	5.3	4.4	3 (E150c)	Positive
P285*	0.279	5.4	4.0	3 (E150c)	Positive
P300	0.304	5.2	3.9	3 (E150c)	Positive
P340	0.340	5.2	4.6	3 (E150c)	Positive
RTL120**	0.119	5.6	3.8	4 (E150d)	Negative
S190**	0.187	4.6	2.9	4 (E150d)	Negative
RTL4**	0.210	5.5	3.5	4 (E150d)	Negative
RT240	0.239	5.4	3.7	4 (E150d)	Negative
LF235	0.241	4.5	3.1	4 (E150d)	Negative
HPH400	0.270	4.6	9.9	4 (E150d)	Negative
LF363**	0.360	4.2	2.9	4 (E150d)	Negative
KPDS/SBDS*	0.370	4.4	2.9	4 (E150d)	Negative
SBL4* / **	0.360	4.3	3.0	4 (E150d)	Negative
DSL4**	0.390	4.2	2.8	4 (E150d)	Negative
DS400	0.403	4.2	2.9	4 (E150d)	Negative

Caramelized Sugar Syrups

CS1*	0.00014	6.6	4.1	1 (E150a)	Neutral
CS5*	0.007	5.9	3.2	1 (E150a)	Neutral
CS30*	0.024	6.1	3.1	1 (E150a)	Neutral

Certified Organic Liquid Caramel Color

OC114*	0.120	6.4	3.3	1 (E150a)	Neutral
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* Non-GMO Project Verified



** Low 4-Methylimidazole

Please note:

- Class I and Class III Caramel Colors are low in sulfite.
- 4-Mel is not formed in the production of Class I and Class II Caramel Colors.
- SETHNESS ROQUETTE offers low 4-Mel options for Class III and IV Caramel Colors.