

VIBFAST PIGMENTS PVT. LTD.
&
IRIS COSMO COLOUR PVT. LTD.



LIQUID & POWDER CARAMEL FOOD COLOUR



Website : www.vibfast.com

INTRODUCTION TO LIQUID & POWDER CARAMEL FOOD COLOR

Caramel food color serves to enhance the visual appeal of both food and beverages, providing them with attractive and vibrant color. These products attain an improved aesthetic quality, making them more visually appealing. Our assortment of caramel food colors offers a variety of options to enhance the overall appearance of consumable goods. Importantly, the food colors we provide are entirely safe and do not pose any health risks to consumers.

Vibfast is one of the well-known manufacturer, exporter, and supplier of a potent selection of Caramel food colorings based in India. Our operations benefit from a cutting-edge infrastructure encompassing key units like procurement, processing, quality control, warehousing, packaging, research and development, as well as sales and marketing. Additionally, our caramel production boasts an impressive annual capacity of 6000 MT.

Caramel color ranges from yellowish-brown to blackish-brown and is created by heating food-grade carbohydrates such as corn syrup or sugar in a controlled setting with alkalis. This color naturally maintains its stability under various conditions such as acidity, exposure to direct sunlight, and high processing temperatures.

CARAMEL COLOR CLASSIFICATION



- E150a (Class I) – Plain Caramel Colour
- E150b (Class II) – Caustic Sulfite Caramel Colour
- E150c (Class III) – Ammonia Caramel Colour
- E150d (Class IV) – Sulfite Ammonia Caramel Colour

CLASSES OF CARAMEL COLORS

Type	Class I (LIQ.)	Class II (LIQ.)	Class III (LIQ.)	Class IV (LIQ.)	Class IV (POWDER)
Labeling	E150a Colour: Plain caramel	E150b Colour: Caustic sulphite caramel	E150c Colour: Ammonia caramel	E150d Colour: Sulphite ammonia caramel	E150d Colour: Sulphite ammonia caramel
Shade of colours	Yellow-Brown	Yellow-Brown	Reddish-Brown-black	Dark-Brown-Black	Dark Brown to Black
Sulphite compounds	No	Yes	No	Yes	Yes
Ammonia compounds	No	No	Yes	Yes	Yes
Characteristic caramelisation promoter	Soda and Sugar	Soda sulphite	Ammonia	Ammonium sulphite	Ammonium sulphite
Stability - Alcohol - Tannin - Acid	Yes No Yes	Yes Yes Yes	Yes No Yes	Yes Yes Yes	Yes Yes Yes
Applications	Alcoholic spirits Coffee extracts Specialty breads, Bakery, Soft Drink	Vermouths Brandies Aromatic extracts, Whiskey	Beer, Vinegars Biscuits, soft drinks, Soya sauce, oyster sauce , rum	Soft drinks Petfood Confectionery, Chocolate, Coco powder, Sauces , cake, alcoholic beverages	Beverages, Soups pre mix and sauces ,baked goods and other food products, Coco Bakery

Importance in Food Industry



- **Enhances Appearance:** Adds rich brown hues to beverages, sauces, baked goods, and confectionery, improving visual appeal.
- **Standardizes Color:** Helps maintain consistent color in mass-produced food items, ensuring uniformity in product appearance.
- **Natural Origin:** Derived from sugar, making it a preferred choice over synthetic food dyes, meeting consumer demand for natural ingredients.
- **Versatile Applications:** Widely used in a variety of food products including soft drinks, beer, bread, candies, and sauces.

Regulatory Compliance

Like all of our partners, our caramel partner makes their products with the utmost attention to food safety and quality.



- ISO 9001 and ISO45001 health and safety management standard.



- Food Safety System Certified (FSSC) 22000



- Halal



- Kosher



- GMP – Goods Manufacturing Practices



Why Choose Vibfast Pigments for Your Caramel Requirements?

Expertise: With years of experience, Vibfast Pigments offers unparalleled expertise in formulating and producing caramel food colors, ensuring the perfect hue and consistency.

Cutting-Edge Technology: Our manufacturing facilities boast state-of-the-art technology, guaranteeing precision in every batch of caramel food color we produce.

Comprehensive Product Range: Whether it's for coloring beverages, soya sauces, or any other industry in the food industry, Vibfast Pigments provides a comprehensive range of caramel food color solutions tailored to your specific requirements.

Quality Control: Quality is our top priority. Each batch of caramel food color undergoes rigorous testing to ensure it meets the highest industry standards, providing you with a product you can trust for your food coloring needs.

Thank you!



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