



Caramel Color Colorar® FOOD COLORS

The most modern caramel color processing plant in Argentina.

Colorar is our brand for food colors.

Among its own production lines, El Bahiense has a modern plant for the production of its caramel color, where -through state-of-the-art technology and experienced professionals- the safest and most reliable final product on the market is achieved.

The productive capacity of our plant guarantees permanent supply to current and potential customers, thanks to the permanent investment in equipment and machinery involved in the production process.

The products we make are distributed with our own transport fleet. This gives us the specific differential advantage of being close to our clients, being the first consultation option and responding quickly to an unplanned request.

Custom development

We offer solid technical support and our laboratories to carry out developments of Specific colors that adapt to the needs of each individual client.

Distribution

We have different presentations, to adapt to the needs of each client. Our products are packed in 27 kg drums, 260 kg drums, 1,300 kg containers, or delivered in bulk by stainless steel tank trucks.

Our large storage capacity guarantees a permanent stock and the delivery of the product in a timely manner.

Class IV caramel color

It is obtained by treating sugar with heat and ammoniacal sulphite. We have both double or single concentration:

Simple concentration:

The dye of simple concentration has less intensity of color and higher viscosity.

Caramel color S – 110

Soluble coffee, alcoholic beverages, snacks, liqueurs and bitters, essences and flavors, baked products, cookies, wafers and ice cream cones, cocoa spread, fancy sugar, balanced food.

Caramel color S – 195

Alcoholic beverages, snacks and bitters, bakery products, cookies, wafers and ice cream cones, essences and flavors, dairy products, ice creams, sweets and jams, non-protein sauces, mustard, balanced food.

Caramel color S – 250

Baked goods, wafers and cones for ice cream, soy-based sauces, dressings, soups, essences and flavors, dairy products, sweets and jams.

Caramel color S – 370

Essences and flavors, baked goods, wafers and cones for ice cream, soy-based sauces, dressings, soups, dairy products, sweets and jams.

Double concentration:

The double concentration color has a greater intensity of color.

Caramel color D – 420

Alcoholic beverages, snacks, liqueurs and bitters, essences and flavors, cocoa spread, fancy sugar, balanced food.

Caramel color D – 460

Alcoholic beverages, snacks, liqueurs and bitters, essences and flavors, cocoa spread, fancy sugar, balanced food.

Caramel color D – 474

Alcoholic drinks, alcoholic beverages, soluble coffee, essences and flavors, dairy products, ice creams, sweets and jams, non-protein sauces, mustard, fancy sugar, cocoa spread, balanced foods.

Caramel color D – 484

Alcoholic beverages, snacks, liqueurs and bitters, essences and flavors, soluble coffee, cocoa spread, fancy sugar, balanced food.

Powdered caramel color

For greater practicality, we have the powder version, which quickly dissolves, obtained by drying the Class IV caramel color Flash Dryer.

Juices and / or concentrates of powdered fruit, Baked Products and / or Premixes, Soluble coffee, Powdered and / or granulated essences and flavors, Powdered dairy products and / or desserts, Cocoa spread, Products based on cocoa powder.

Class I caramel color

Class I caramel Color is the least reactive of all types of colors since it doesn't use a catalyst.

Caramel color CI-60

Whiskeys, alcoholic beverages, snacks and bitters, essences and flavors, baked goods, wafers and cones for ice cream, soy-based sauces, dressings, soup, dairy products, sweets and jams.

Caramel color CI-129

Whiskeys, alcoholic beverages, snacks and bitters, essences and flavors, baked goods, wafers and ice cream cones, soy sauce, dressings, soups, dairy products, sweets and jams.



Qualities

4-MEI

As a result of our constant research and new developments, we have Caramel Color under 4-MEI.

4-Methylimidazole (4-MEI or 4-MI) is a by-product formed in certain foods during heating. It is a natural compound of caramel color and roasted food. We have managed to obtain levels below 25ppm of this compound in our colorant, complying with world standards.

Viscosity

The low viscosity of our colorants ensures greater staining power.

This is because they are easier to handle, and they generally dissolve more quickly, as well as having greater stability and shelf life.

Coloring power

The color of each type of Caramel color is determined by the intensity of its own color.

Our technical department can guide you in identifying and choosing the most suitable caramel color for your product.

Uses

The main reason for applying the Caramel Color is to give color to the final product, making it more attractive to the consumer's eyes. For this, the Caramel Color has different color intensities and a great variety of shades, ranging from light yellow, going through reddish to dark brown.

Due to its shine and great stability, Caramel Color is generally used in a large number of products as a food additive. Below we mention the main markets we supply:

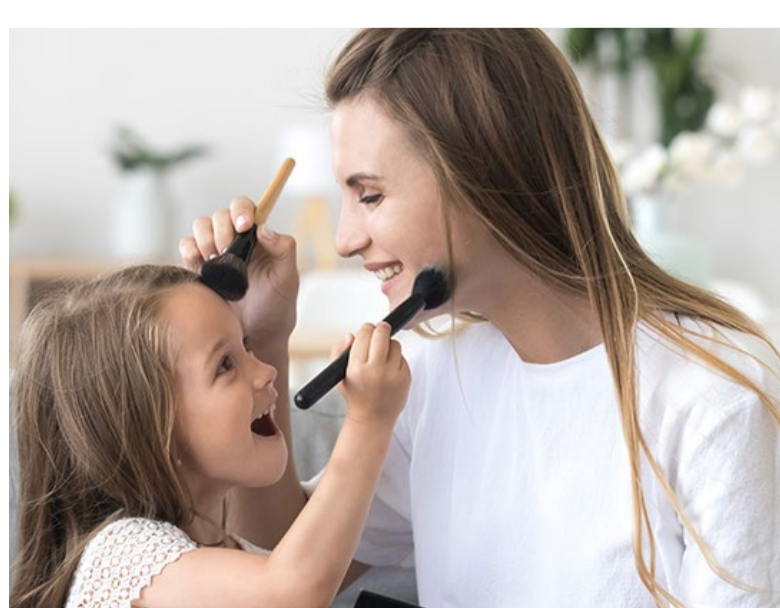
Human nutrition

- Dressings, sauce and soups
- Drinks
- Baked
- Dairy and meat products



Pharma and cosmetics

Both for the manufacture of personal care products and for the manufacture of excipients, color plays a fundamental role, since it enhances the presentation of the final product.



Animal nutrition

Balanced food

The application of Caramel Color in biscuits and balanced pet food gives it a more reddish or brownish appearance, making it a more appealing and tempting product.

