

CARAMEL

E150b

Sugar-derived caramel.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Enology. In compliance with the regulation (EC) n°606/2009.

Physical characteristics

Aspect Dark brown viscous liquid
Color Dark brown

Chemical Analysis

Dry matter	68 %	pH (50%)	5
Colouring power.....	19000 EBC units	Isoelectric point	< 2
Absorbance at 610 nm (1g/L sol.)	0,054 to 0,058	Sulphated ashes.....	≤ 4 %
Density at 20°C.....	1330 g/L		

Oenological use

Preparation: warm in water-bath to achieve better fluidification during incorporation.

Dosage: determined after qualification tests.

REGULATION:

Check your local legislation and abide by the right dosage.

(For information, only used in France to strengthen colour on quality liqueurs wines produced in a specified region).

Storage – optimal date of use

- Store in original packaging at room temperature (0 to 22° C), in a dry and odourless room.
- Optimal date of use: 3 years after packing date. 1 month after opening

Packaging

25 kg jerrycans



LAFFORT

l'œnologie par nature