

Spirits

Spirits are brandies issued from different kind of vineyards. They show a vast palette of different tones from light to dark amber.

To improve the colour and to standardize it from one production to another one, it may be adjusted by adding food additive caramel colour.

Which type of caramel colour should be used ?

The caramel colour must have sufficiently high alcohol solubility, so no flocculation or precipitate forms.

It should also resist fade. It must have a low iron (<20ppm) content in order to reduce chances of having an off colour whisk (brown/green). Typically, positive caramel colours do not work in this application as they form a moderate to strong haze overnight.

Therefore, Sethness-Roquette recommends using neutral or slightly negatively charged E150a (Class I) caramel colours for spirits colour standardization. Caramel colour E150a (Class I), are obtained by controlled heat treatment of food carbohydrates. To promote the caramelization acids, basis or salts can be used except sulphite and ammonium compounds. Caramel colours E150a (Class I) are stable in alcoholic solutions and give yellow tones and weaker colour strength required usually in the spirits industry.

The caramel colour is introduced after dilution of the spirits, just before filtration.

The most adapted caramel colour used for spirits application is **our reference 1085**.

Approximate usage level: low use levels to standardize colour from 0,05 up to 0,15%.

Technical properties: Stable in alcohol.

Plain caramel E150a (Class I)	1085
Tinctorial power 560 nm-0,1 %	0,075 – 0,095
Colour EBC	10200
Hue Index	6,8
pH (as is)	3,80 – 4,50
Ionic Character	Neutral to slightly negatively charged
Specific Gravity at 20°C	1,270 – 1,290
Viscosity at 25°C (cps)	350

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