

## Caramel Colorant

### Specification Sheet

**Description:** Natural, dark brown liquid colorant made from heat-treated food grade carbohydrates (sugars). Specific gravity: 1.19-1.33 (60° F). pH 2-3.5. Liquid, water-soluble, rinses off, non-permanent.

**CAS:** 8028-89-5

**INCI Name:** Caramel

**Benefits:**

- Food grade
- Caramel colorant suitable to add a natural brown color to hair shampoos, tanning products or other skin and hair care products
- Kosher certified

**Use:** Intense coloring effect (light brown coloring can be achieved with a small amount of less than 1% already). Color ranges from light yellowish to dark brown depending on use level.

**Applications:** All kinds of skin & hair care products.

**Storage:** Store in a closed container between 60-80° F. Do not refrigerate or freeze as product may separate irreparably. Shake prior to use (may settle upon standing).

**Country of Origin:** France

**Raw material source:** Carbohydrates

**Manufacture:** Caramel is produced by heating carbohydrates (e.g. fructose, dextrose, invert sugar, sucrose, or malt syrup) in the presence of food grade acids (e.g. sulfuric, sulfurous, phosphoric, acetic and citric acids) or salts (e.g. ammonium, sodium, and potassium carbonate, bicarbonate, phosphate).

**Animal Testing:** Not animal tested

**GMO:** No information available

**Vegan:** Does not contain animal-derived components