


Classification of colors from *caramelized sugar*

Check out this overview covering EU, US and CODEX classifications of caramel.

Caramel has been part of our food culture long before regulatory bodies existed, but the primary regulatory organizations have managed to define the various process of applying heat to sugar in order to oversee food safety and properly inform people about the ingredients they consume. The below table gives a brief overview of the various caramel classifications.

		EU	CODEX	US	Ingredients used		
Color	Additive 	E150(d) Sulphite ammonia caramel	INS150(d) Caramel 4 - Sulphite ammonia caramel	Class IV Caramel color	Sulfite and ammonia	Acid / Base may be used	Carbohydrate (nutritive sweeteners)
		E150(c) Ammonia caramel	INS150(c) Caramel 3 - Ammonia caramel	Class III Caramel color	Ammonia		
		E150(b) Caustic sulphite caramel	INS150(b) Caramel 2 - Caustic sulfite caramel	Class II Caramel color	Sulfite		
		E150(a) Plain caramel	INS150(a) Caramel 1 - Plain caramel	Class I Caramel color	Acid or base		
	Ingredient 	Burnt sugar / Caramelized sugar	EU norms generally accepted	Class I Caramel Color	N/A		
Flavor	Ingredient 	Aromatic caramel / carmelized sugar	EU norms generally accepted	N/A	N/A	N/A	

Supporting you with *regulatory* know-how

We have a deep understanding of regulatory frameworks and the national, regional and international health and safety regulations that can influence your color choices across markets. Whether you produce for your local market or export globally, we can support your business.