



Arkay Food Products Ltd.

USE OF CARAMEL COLOUR IN BEER

Caramel Colour has been playing an imperative and influential role as a valuable ingredient in brewing industry.

Caramel Colour is used to provide Colour, flavor and consistency and thus contributes to the very character of the Beer.

Apart from being stable in its nature, Caramel Colour offers economic and effective solutions compared to other colouring choices. It has a unique natural flavoring capability which can be utilized to adjust the final character of the beer and build upon its character.

Methodology and Application

The methodology and application of the Caramel Colour differs from one brewer to the other. But largely Caramel Colour is either added during the Wort Boiling or at the end of the process. Caramel Colour are also added during the filtration process to make final adjustments.

The purpose is to standardize any colour loss during batch processing to bring consistency to the Product. It is also used to give darker colour shade to beers which are stronger in character without significantly altering the product.

Dosage of Beer Caramel Colour

The dosage level of the Caramel Colour depends on the type of Beer. Lagers and traditional ales are known to require lesser dosage from 0.01% to 0.02%. While most categories of require dosage level from 0.04%~0.08%

Grade	Colour intensity	Percent Solids	Remark
SP 370	17~20	97%	Powdered Caramel Colour for use in Brewery Products
CL 318	0.174~0.195	70%	Beer Stable Dark Caramel Colour
CL 314	0.13~0.15	65%	General purpose mature colour
CL 310	0.10~0.12	65	Widely used Beer Caramel Colour

