

Regulation

Aromatic caramels :

Aromatic caramel is a "Pale brown to dark brown liquid or solid, exclusively obtained by the controlled heat treatment of food sugars. It is mostly used to aromatize foodstuffs.

Small quantities of organic acids can be added during the production, in order to promote the hydrolysis of sweeteners.

The natural acidity of the caramel may be eventually neutralized after caramelisation.

The name and the illustration of the caramel may refer to the raw material it is made from if it is the only glucidic substance used."

French AFNOR Norm NF V00-100

Aromatic caramel is permitted as a food ingredient. According to the French authorities, it can be labelled as :

"Caramel Aromatique" or "Caramel".

Caramel colours :

The use of Caramel Colour is regulated by European Legislations :

Guideline 94/36/CE

It concerns « the colours which have to be used in foodstuffs ».

The 4 classes of caramel colours and their uses are defined in this legislation:

- E 150a : plain caramel
- E 150b : caustic sulphite caramel
- E 150c : caramel of ammonia
- E 150d : caramel with ammonium sulphite

Guideline 95/45/CE

It describes the « specific criteria of purity for the colours which can be used in foodstuffs ».

European guidelines 94/36 and 95/45 are transcribed in French Law: decree dated 02 October 1997 and its appendices (JO dated 08 November 1997), relative to additives which can be used in manufacture of foodstuffs.

Aromatic colour is a : "Dark brown liquid or solid, caramel colour is soluble in water. It is prepared by the controlled

heat treatment of food sweeteners, with or without chemical compounds, which promote the caramelisation. Its main object is to give colour to foodstuffs”.

French AFNOR Norm NF V00-100

Caramel specialties :

We refer to the good practices manual of confectionery to determine the denominations of milk caramels, caramel with butter, with cream…