

BURNT SUGARS

In order to meet the increasing demand for natural products, Nigay has been producing more than 10 references of burnt sugars for 40 years. These caramels - obtained by the controlled heat treatment on food sugars without any chemical product can be considered as alternative products to the use of caramel colours E150a, b, c and d which are manufactured with catalysts. Burnt sugars are traditional products and correspond to the caramelised sugar anyone can make in their kitchen or any confectioner makes in his cauldron. Burnt sugars provide both taste and colour. With the assumption that the burnt sugar provides taste to the final product, labelling is quite simple: "caramel (caramelised sugars, water)". If the burnt sugar only provides colour, then labelling will show: "colour: E150a". They can be used in many products, and food industry professionals are very interested in such an ingredient which can provide a natural colour to their products: ready meals, wine based aperitif, colas, beers, alcohols, breads, coffees and even pet foods (used to increase appetite of pet foods for cats and dogs).