


FELIX KOCH OFFENBACH
Colour und Karamel GmbH

CARAMELISED SUGAR

TASTE WE ARE PASSIONATE ABOUT

TART AROMATIC

CARAMEL-LIKE, SWEET

**WHATEVER TASTE YOU ARE LOOKING FOR,
WE WILL HELP YOU**

Why should you imperatively use caramel?

Caramelised Sugar is pure pleasure and enjoys a high level of customer acceptance. As a natural and stand-alone foodstuff, caramel goes without chemical additives.

Why is caramelised sugar so pure?

It is made solely by applying heat to sugar or other types of sugar.

Do you want your end product to look fresher, more appetizing and more appealing? But you really want to stay "clean label"? No problem, all of our caramel products are free from E-numbers.

Another big advantage? Our caramelised sugar is GM-free. Please ask about our VLOG-range.

Are you having special requirements and are you looking for a wide variety of qualities?

WE CAN ALSO DO 100%:

ORGANIC

KOSHER

HALAL

VEGGIE/VEGAN

PRODUCT GROUP

Caramelised Sugar

FORM

- Syrup
- Powder
- Sugar
- Granulate
- Pieces

ADVANTAGES

- Stand-alone foodstuff
- Natural manufacturing process
- Without chemical additives
- Free from 4-MEI and THI
- Clean labelling
- Free from Acrylamide

AREAS OF APPLICATION

