



Aarkay Food Products Ltd.

USE OF CARAMEL COLOUR IN SOYA SAUCE

Soya Sauce is one of the most widely used condiment sauces around the world. Originally Soya Sauce was developed by fermenting it for many weeks to develop its original Flavour and Colour.

However, nowadays Soya Sauce is developed with ingredients such as Soya Bean, Hydrolyzed Vegetable Protein and Salt Water Solution with shortened Fermentation process.

Due to this shortened process the colour is not naturally developed in the Soya Sauce. As a result Soya Sauce manufacturers add Caramel Colour to make up for the loss of colour.

Selecting the right type of Caramel Colour is very important for Soya Sauce

Firstly, the Caramel Colour for Soya Sauce should be stable in 20% Salt Solution which is used to extend the Soya Sauce. Secondly, due to high use of Caramel Colour in Soya Sauce, it should have less sulfites for better mouth feel.

Aarkay's Carasoya Colour, a Type III or E150c Caramel, is stable in 20% Salt Solution and has sweet mouth feel. It gives appealing red tone to your Soya Sauce in final application.

Hence, we recommend our Carasoya Colour for superior colouring of your Soya Sauce. [Contact us](#) to get specification and sample of this product.

