

## TECHNICAL INFORMATION SHEET: CAMEL TMF (E150C) - COLOUR MODIFICATION

**PRODUCT NAME:**

CAMEL TMF

**PRODUCT CODE:**

CARA

**COMMODITY CODE:**

17029071

**PACKAGING:**

25 KG

### Description

Caramels are used to provide colour in beer, cider and non-alcoholic malted beverages. Caramel TMF is a dark brown liquid obtained by controlled heat treatment of sugars (sucrose or glucose) using certain additives (ammonium hydroxide).

### Benefits

- Ideal for making colour adjustments of medium colour intensity.
- 6ml of Caramel TMF per hectolitre will give an increase in colour of 2 EBC
- Overall character of the beer remains unchanged
- Relatively low viscosity leads to ease of handling and more readily diluted in process.

### Guidelines for use

Check that the product is within its shelf life before use

Carry out optimisation trials to determine the correct rate of use

Read the Safety Data Sheet prior to use



#### TECHNICAL SUPPORT

tel: +44 (0) 115 978 5494 | e: [techsupport@murphyandson.co.uk](mailto:techsupport@murphyandson.co.uk)

#### REGULATORY COMPLIANCE INFORMATION

Refer to the **Product Specification Sheet** or contact us on  
tel: +44 (0) 115 978 5494 | e: [compliance@murphyandson.co.uk](mailto:compliance@murphyandson.co.uk)

#### HEALTH & SAFETY INFORMATION

Refer to the **Safety Data Sheet (SDS)**

## Application and rates of use

Caramel TMF can be added in a number of places; at wort boiling stage in the Kettle; or to the fermentation vessel.

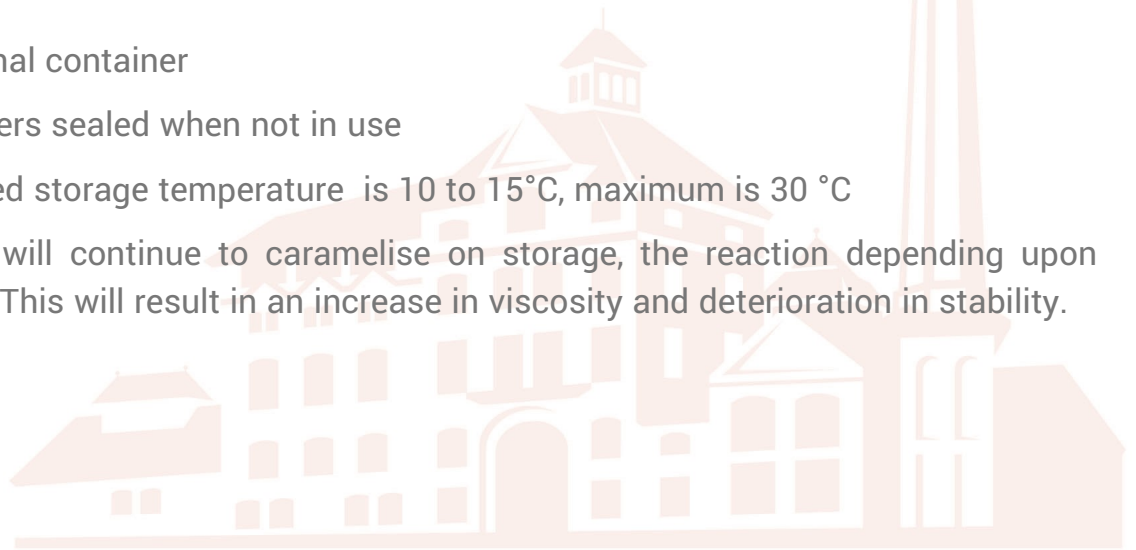
If used to adjust the colour of your final product Caramel TMF can be added to the conditioning tank.

To determine the correct rate of use it is advised that rates of Caramel TMF should be determined based on the results of optimisation trials.

Caramel TMF has a colour of approximately 33,000 EBC. An addition of 6ml per hectolitre will give an increase in colour of 2 EBC.

## Storage and shelf life

- Store in original container
- Keep containers sealed when not in use
- Recommended storage temperature is 10 to 15°C, maximum is 30 °C
- The product will continue to caramelize on storage, the reaction depending upon temperature. This will result in an increase in viscosity and deterioration in stability.



<b>PRODUCT</b>	CARAMEL TMF	<b>PRODUCT CODE</b>	CARA
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