

TECHNICAL INFORMATION SHEET: CAMEL TMF (E150c) - COLOUR MODIFICATION

PRODUCT NAME:

CAMEL TMF

PRODUCT CODE:

SUG-CARA-TMF-25K

COMMODITY CODE:

17029071

PACKAGING:

25 KG

Description

Caramel TMF is a positively charged caramel used to provide colour in beer. 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.
- Does not alter flavour, mouthfeel or foam of beer.
- 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.

Do not use for cider, wine or spirit applications. These will require a differently charged caramel product.



TECHNICAL SUPPORT

tel: +44 (0) 115 978 5494 | e: 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

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; during fermentation and conditioning or to the final product.

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 and keep containers sealed when not in use.
- Store the product at ambient temperatures.
- Store in a clean dry place.
- Shelf life is 24 months from manufacture date.



PRODUCT	CARAMEL TMF	PRODUCT CODE	CARA
ISSUE No.	4	DATE	02/8/22
WRITTEN BY	C Dugulin	AUTHORISED BY	I Kenny