

# Sauces

Salt content plays an important role in sauce applications (soy, fish). These sauces can contain as much as 20–25% salt in addition to the protein from wheat or soybeans.

The caramel colour used must be compatible with the salt level and the proteins (which are positively charged) or the resulting mixture may become hazy or form a precipitate (sedimentation).

Sethness-Roquette proposes liquid caramel colours or powdered caramel colours for this application.

For dry mixes, our caramel powder 3360PW gives excellent reddish-brown tones, and is extremely stable in sauces.

Liquid positively charged caramel colours can be used for this application. It is recommended that Sethness-Roquette caramel colours are added, along with soy extract and other spices, as early in the process as possible and before cooking.

There should be an additional refining process after cooking, which will result in some colour loss. At this time, the dosage of caramel should be adjusted accordingly.

**The most popular caramel colours** used for sauce application are our caramel powder **3360PW**, or our liquid caramels **3310 and 3350**.

**Approximate usage level:** 0.2% for beef sauce, 0.2 up to 0.5% for Worcestershire sauce, 6.5 up to 12% for soy sauce.

## Technical properties: Stable in salt.

Powder caramel	E150c (Class III)	
	3360PW	
Colour 530nm – 0,1 %	0,500 – 0,550	
Colour 560nm – 0,1 %	0,350 – 0,400	
Colour EBC	50500	
pH (10 %)	4,40 – 5,40	
Ionic Character	positive	
Loss on Drying (%)	<5	

Liquid caramel	E150c (Class III)	
	3310	3350
Tinctorial power 560 nm-0,1 %	0,300 – 0,340	0,330 – 0,370
Colour EBC	38400	42000
Hue Index	5,3	5,1
pH (as is)	4,8 – 5,8	4,5 – 5,5
Ionic Character	positive	positive
Specific Gravity at 20°C	1,270 – 1,292	1,298 – 1,316
Viscosity at 25°C (cps)	1000	2500
Dry Substance (%)	66	70

**SETHNESS - ROQUETTE**  
CAMEL COLOUR  
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