





## CALCIUM PROPIONATE

Food Additive

Calcium propionate is used in bakery products as a mold inhibitor, typically at 0.1-0.4%. mold contamination is considered as a serious problem amongst baker.




Used foods	
	
Bread	Dairy Products
Dosage : 5gm per KG Flour*	
Packaging available : 1kg	
Form : Powder	



## CARAMEL

Food Coloring

Rich caramel flavor in a velvety smooth syrup – a perfect partner for your everyday snacking. Our caramel syrup is a perfect blend of rich, velvety caramel goodness, creating an irresistible indulgence for your taste buds.

Used foods		
		
Sweets	Cakes	Soft Drinks
Dosage : As per your required quantity*		
Packaging available : 1kg		
Form : Liquid		



**Disclaimer:** The information provided in this brochure is for general purposes only. Variations in ingredients or preparation may affect nutritional values. For exact details, please refer to product labels or contact our customer service team.