

THE COLOUR BOOK

Sensient Food Colors Europe





INDEX

- 4 We Brighten Your World
- 6 Naturally Different
- 8 The Colour of Innovation
- 10 Natural Colours, Colouring Foods
- 11 Cardea™, Pure-S™
- 12 YELLOW**
- 14 Colourful Impulses
- 15 Carthamus
- 16 Curcumin
- 17 Riboflavin
- 18 Lutein
- 19 Carrot
- 20 Natural Carotene
- 22 Beta-Carotene
- 24 Annatto
- 25 Yellow/Orange Blends
- 26 ORANGE**
- 29 Natural Carotene
- 30 Paprika Extract
- 32 Carrot
- 33 Apocarotenal
- 34 Carminic Acid
- 35 Beta-Carotene
- 36 RED**
- 39 Antho Blends – Strawberry Shade
- 40 Aronia
- 41 Elderberry
- 42 Black Carrot
- 43 Hibiscus
- 44 Carmine

- 46 Lycopene
- 47 Antho Blends – Pink Shade
- 48 Red Cabbage
- 49 Beetroot – with reduced bluish tone
- 50 Beetroot
- 51 Black Carrot
- 52 Grape
- 53 Enocianin
- 54 Red Blends
- 56 VIOLET & BLUE**
- 59 Violet Blends
- 61 Spirulina
- 62 GREEN**
- 65 Green Blends
- 66 Copper-Chlorophyllin
- 67 Copper-Chlorophyll
- 68 Chlorophyll/-in
- 69 Spinach
- 70 BROWN**
- 73 Burnt Sugar
- 74 Apple
- 75 Caramel
- 76 BLACK & WHITE**
- 79 Vegetable Carbon
- 80 Titanium Dioxide
- 81 Natural White
- 83 Regulatory Information
- 84 Disclaimer
- 85 Contact Address

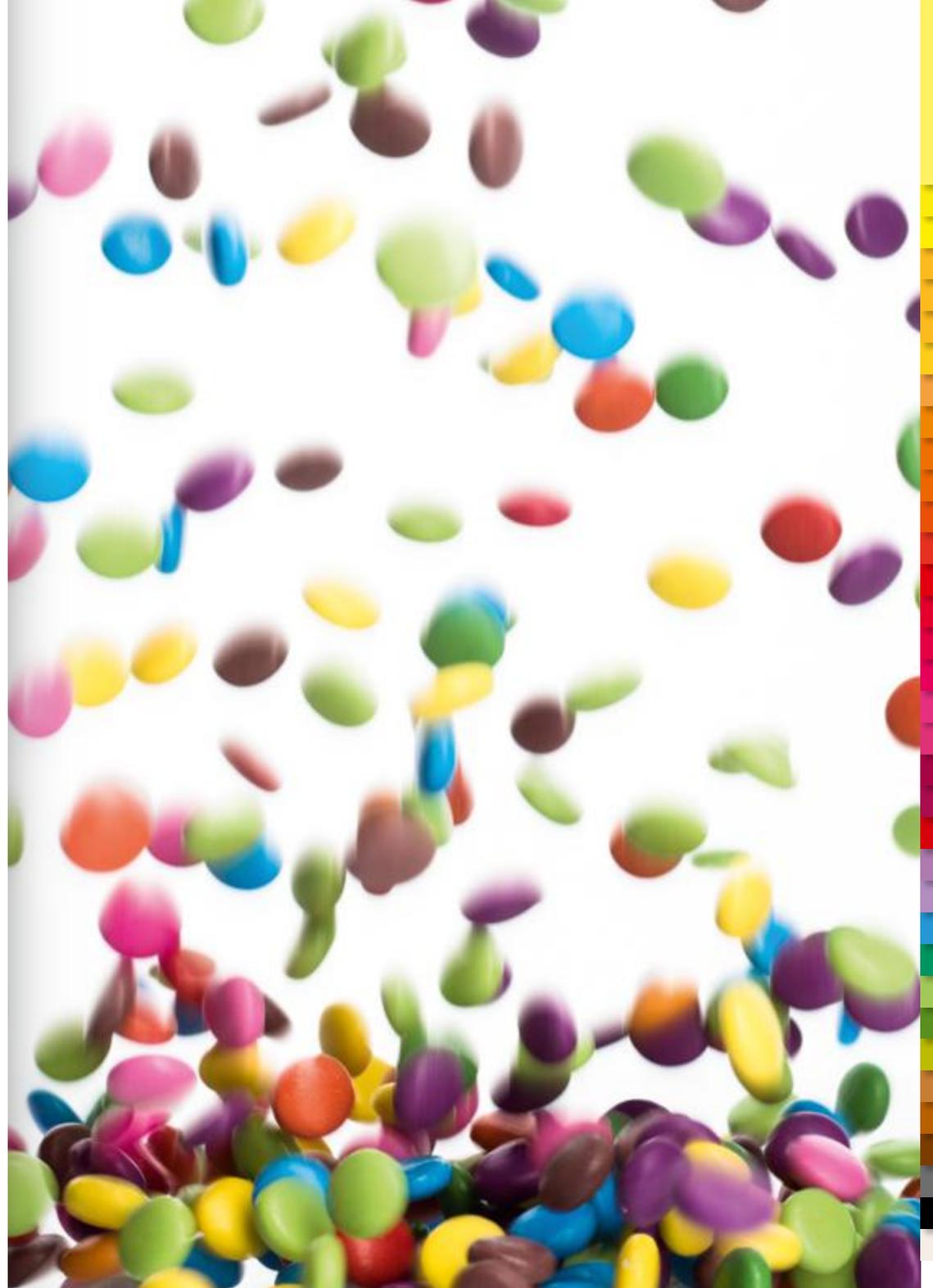
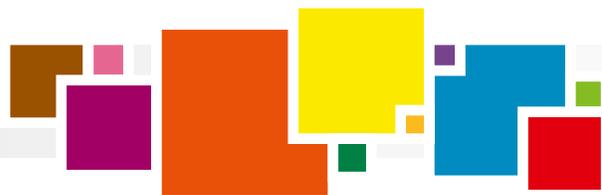
WE BRIGHTEN YOUR WORLD

Sensient is as colourful as the world around us. Whatever you are looking for, across the whole spectrum of colour use, we can deliver colouring solutions to best meet your needs in your market.

Operating in the global market place for over 100 years Sensient both promises and delivers proven international experience, expertise and capabilities in product development, supply chain management, manufacture, quality management and application excellence of innovative colours for food and beverages.

Our dedicated Application Service Centre combines food technology know-how with colour science and application expertise to bring your products and ideas to life with tailor made colouring solutions to meet your special requirements wherever you are.

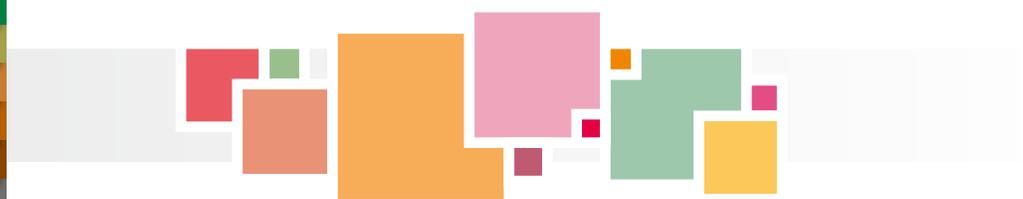
Headquartered in Milwaukee, USA, Sensient's global organisation with over 70 locations around the world makes us your strong global partner with local reach.



NATURALLY DIFFERENT

Nature's resources give us a wide range of colourful plants, fruits and vegetables. Carefully selecting the best of these valuable natural resources Sensient Food Colors Europe manufactures premium natural colouring formulations to the highest standards.

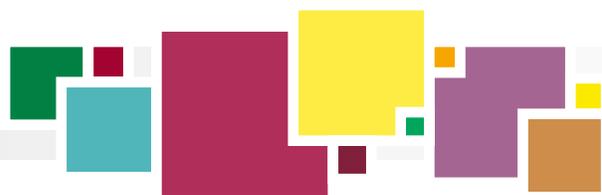
Our specially tailored manufacturing facilities, using the very latest technology, bring you colours of the highest quality standard for your food and beverage products, with the required stability and performance, and all made with care and protection for the environment.



THE COLOUR OF INNOVATION

Inspired by the emotional connection between consumers' perceptions and the world of colour, Sensient Food Colors Europe combines art and science to deliver innovative products for future markets. Bringing together passionate and talented scientific minds from around the Sensient world, backing them with the most sophisticated research and manufacturing technologies available, we work to create advanced colour solutions that offer you unique visual properties and superior performance in your product.

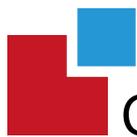
Our Application Service Centre team are your dedicated partners, working with you on the practical development of your products, bringing you the latest product solutions to turn innovative ideas into reality for your future products.





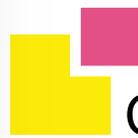
NATURAL COLOURS

Sensient offers a wide range of speciality natural colour formulations. Derived from selected vegetables, fruits, plants, minerals and other edible natural sources, Sensient's natural colour range is based on the colouring principles found in nature. Manufacturing expertise and global application know-how allow Sensient to offer superior products with respect to stability, quality and safety.



COLOURING FOODS

The new range of Colouring Food products from Sensient is based on concentrates and extracts from specially selected edible plant sources with unique colouring properties. Originating from traditional foods such as vegetables and fruits, all products comply with the new EU Guidance Notes on Colouring Foods. During manufacture very careful processing is used to secure the sensitive pigment components of the natural raw materials. Sensient provides with this new portfolio a wide range of products with excellent stability and advanced colouring efficiency for extensive applications.



CARDEA™

Sensient's Cardea™ product range is entirely composed of natural ingredients and concentrates, meeting growing clean labelling demands. Fitting perfectly with the new EU Guidance Notes on Colouring Foods it offers bright shades with strong natural positioning. Through screening a wide choice of ingredients, our scientists defined their characteristic functionality and their interactions to optimise superior performance in food and beverage applications. The unique composition of Cardea™ enables food manufacturers to claim the total formulation of the colouring preparation as natural.



PURE-S™

Pure-S™ products are designed to provide excellent colour performance, bright shades and superior stability together with clean taste and flavour. Sensient's Advanced Sensory Performance technology offers natural colouring solutions previously unavailable. Pure-S™ enables wider use possibilities for certain vegetable products which had, in the past, limited applications through off-taste. Pure-S™ brings the purest colour experience with improved taste profile.

YELLOW



COLOURFUL IMPULSES

The natural world changes its colours with each season; our reaction to colour is sensory and an important part of the process of choice. Colour shades are infinite and varied, so the real challenge is to explore the possibilities. The taste of a product is an experience, but the colour creates an expectation. Sensient works with you to meet your expectations.

Colour brings another dimension, colour completes any picture, it provides a feast for the eyes and gives inspiration to ideas. Find the colour inspiration for your product with Sensient.



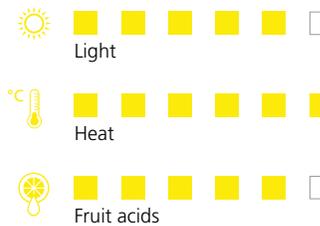
CARTHAMUS

INGREDIENT

The Safflower thistle (*Carthamus tinctorius L.*), indigenous to European flora, has been cultivated for centuries in Eastern Europe and India for its bright yellow to orange pigments and the typical sweet, honey-like flavouring properties. Today, carthamus is grown all around the world.

Typical applications
non-alcoholic flavoured drinks, confectionery, desserts, yoghurts, flavoured milk products, sauces, seasonings, mustard, snacks, soups

Product stability



Typical applications

confectionery, fine bakery wares, ice creams and water ices, desserts, yoghurts, sauces, seasonings, mustard, soups, snacks

Features

preparations with improved light stability are available

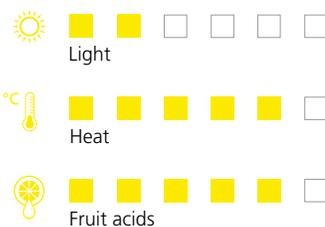
CURCUMIN

E 100 C.I. NO. 75300

Curcumin is the principle colouring pigment of turmeric, obtained by selective extraction from the rhizomes of *Curcuma longa L.*

Curcumin provides a bright, yellow shade.

Product stability

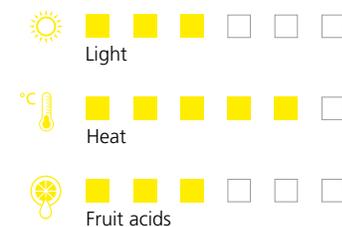


RIBOFLAVIN

E 101

Riboflavin is a food colour also known as vitamin B2 or lactoflavin. It is a yellow pigment present in minute quantities in both plant and animal cells and products; examples are milk, eggs, malted barley, leafy vegetables and yeast.

Product stability



Typical applications

confectionery, fine bakery wares, ice creams and water ices, desserts, yoghurts, flavoured milk products, sauces, mustard, soups

Features

preparations with good acid stability which easily dissolve are available



Typical applications

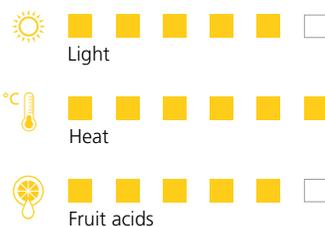
non-alcoholic flavoured drinks, confectionery, ice creams and water ices, desserts, sauces, fine bakery wares, flavoured milk products

LUTEIN

E 161b

Lutein occurs in green plants and petals of various flowers such as *Tagetes erecta L.* Lutein containing extracts are associated with various health benefits such as antioxidant properties. The main colouring principles are lutein and its fatty acid esters.

Product stability



CARROT

INGREDIENT

Carrots (*Daucus carota L.*) are cultivated as a vegetable all over the world. Carrots get their characteristic bright yellow-orange colour in particular from α -carotene and β -carotene, which are metabolised into vitamin A. Carrot concentrates are characterised by the carrot-typical flavour compounds imparting a mild, sweet vegetable flavour profile.

Typical applications

confectionery, fine bakery wares, ice creams and water ices, desserts, yoghurts, sauces, seasonings

Product stability



Typical applications

non-alcoholic flavoured drinks, confectionery, fine bakery wares, ice creams and water ices, desserts, flavoured milk products, sauces, seasonings, snacks, soups, cheese



NATURAL CAROTENE

■ E 160a C.I. NO. 40800 / 75130

Carotenoids are among the most widely occurring pigments found in nature. They produce shades from yellow to orange-red in foods. Nutritionally valuable as a vitamin A precursor and antioxidant, natural carotenes are derived both from plants and microorganisms.

20

NATURAL CAROTENE

■ E 160a C.I. NO. 40800 / 75130

Features

preparations with excellent emulsion and oxidation stability, ideal for beverage applications, are available

Product stability



Light



Heat



Fruit acids

21



Typical applications

non-alcoholic flavoured drinks, confectionery, fine bakery wares, ice creams and water ices, desserts, yoghurts, flavoured milk products, sauces, seasonings, snacks, soups, cheese, margarine

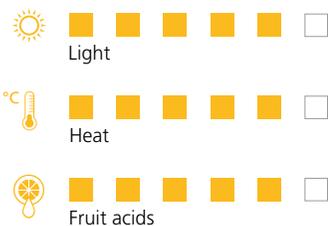


BETA-CAROTENE

■ E 160a C.I. NO. 40800

Carotenoids are among the most widely occurring pigments found in nature. They produce shades from yellow to orange-red in food. Nutritionally, carotenoids are valuable as a vitamin A precursor and act as antioxidants.

Product stability



22



BETA-CAROTENE

■ E 160a C.I. NO. 40800

Features

preparations with high emulsion and oxidation stability are available in particular suitable for beverage applications



23

Typical applications

desserts, cheese,
ice creams,
fine bakery wares,
margarine, snacks

Features

Acid stable preparations
are available

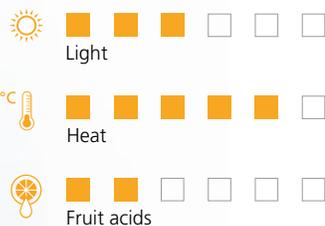


ANNATTO

E 160b C.I. NO. 75120

The annatto plant (*Bixa orellana L.*) is a tropical tree or bush that produces small seeds inside the fruit pod. These seeds have a resinous coating, in which the major pigments bixin and norbixin are present. The natural colour annatto belongs to the carotenoids.

Product stability



24

YELLOW/ORANGE BLENDS

Yellow and orange blends are based on a careful selection of specific raw materials and a combination of suitable natural sources, which result in a unique product range. These blends produce a variety of colour shades from bright citrus yellow, apricot orange up to intense tropical orange ideal for use in acidic applications such as beverages, fruit preparations or jelly gums.

Cardea™ products are entirely composed of natural ingredients and concentrates, meeting growing clean labelling demands. A preparation especially suited for the use in beverages due to superior stability properties is available.

Typical applications

non-alcoholic flavoured
drinks, confectionery,
fruit preparations,
water ices, desserts



25



ORANGE



NATURAL CAROTENE

■ E 160a C.I. NO. 40800

Carotenoids are among the most widely occurring pigments found in nature. They produce shades from yellow to orange-red in foods. Nutritionally valuable as a vitamin A precursor and antioxidant, natural carotenes are derived both from plants and microorganisms.

Product stability



Light



Heat



Fruit acids

Typical applications

non-alcoholic flavoured drinks, confectionery, ice creams and water ices, desserts, yoghurts, flavoured milk products, sauces, seasonings





PAPRIKA EXTRACT

E 160c



PAPRIKA EXTRACT

E 160c

Typical applications

non-alcoholic flavoured drinks, confectionery, fine bakery wares, ice creams and water ices, desserts, yoghurts, sauces, seasonings, snacks, soups, seafood, cheese

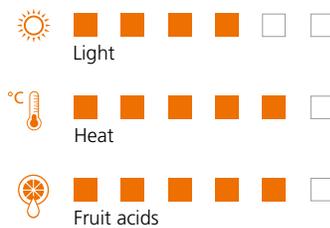
Paprika (*Capsicum annum L.*) is a vegetable cultivated all over the world. The bright orange pigments capsanthin and capsorubin are extracted from the dried fruits of red paprika. In addition to the pigments, paprika contains minerals, vitamin C and capsaicin.



30

The Pure-S™ product range provides superior colour performance, excellent stability and a clean taste thanks to Sensient's Advanced Sensory Performance technology, offering natural colouring solutions previously unavailable.

Product stability



31



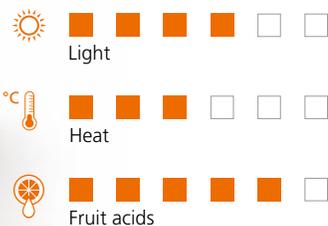
Typical applications
confectionery, ice creams
and water ices, desserts,
yoghurts, sauces, seasonings

 **CARROT**
INGREDIENT

Carrots (*Daucus carota L.*) are cultivated as a vegetable all over the world. Carrots get their characteristic bright yellow-orange colour in particular from α -carotene and β -carotene, which are metabolised into vitamin A. Carrot concentrates are characterised by the carrot-typical flavour compounds imparting a mild, sweet vegetable flavour profile.



Product stability



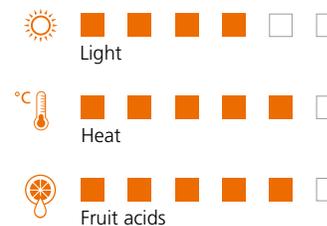
 **APOCAROTENAL**
E 160e C.I. NO. 40820

Typical applications
non-alcoholic flavoured
drinks, confectionery,
ice creams and water
ices, desserts, seafood

The orange shade apocarotenal belongs to the group of carotenoids. Occurring naturally in citrus fruits and vegetables such as spinach, apocarotenal also serves as a precursor for vitamin A.



Product stability



Typical applications

non-alcoholic flavoured drinks, confectionery, water ices, desserts

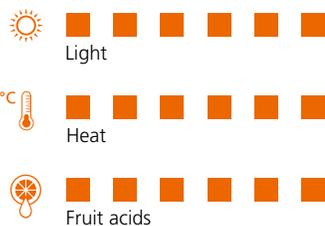


CARMINIC ACID

■ E 120 C.I. NO. 75470

This orange pigment occurs naturally in female cochineal insects (*Dactylopius coccus Costa*), which live on cacti native to South America and Mexico. Carminic Acid has been used as a colourant already in ancient civilisations like the Maya or the Inca.

Product stability

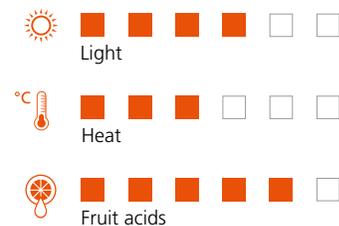


BETA-CAROTENE

■ E 160a C.I. NO. 40800

Carotenoids are among the most widely occurring pigments found in nature. They produce shades from yellow to orange-red in food. Nutritionally, carotenoids are valuable as a vitamin A precursor and act as an antioxidant.

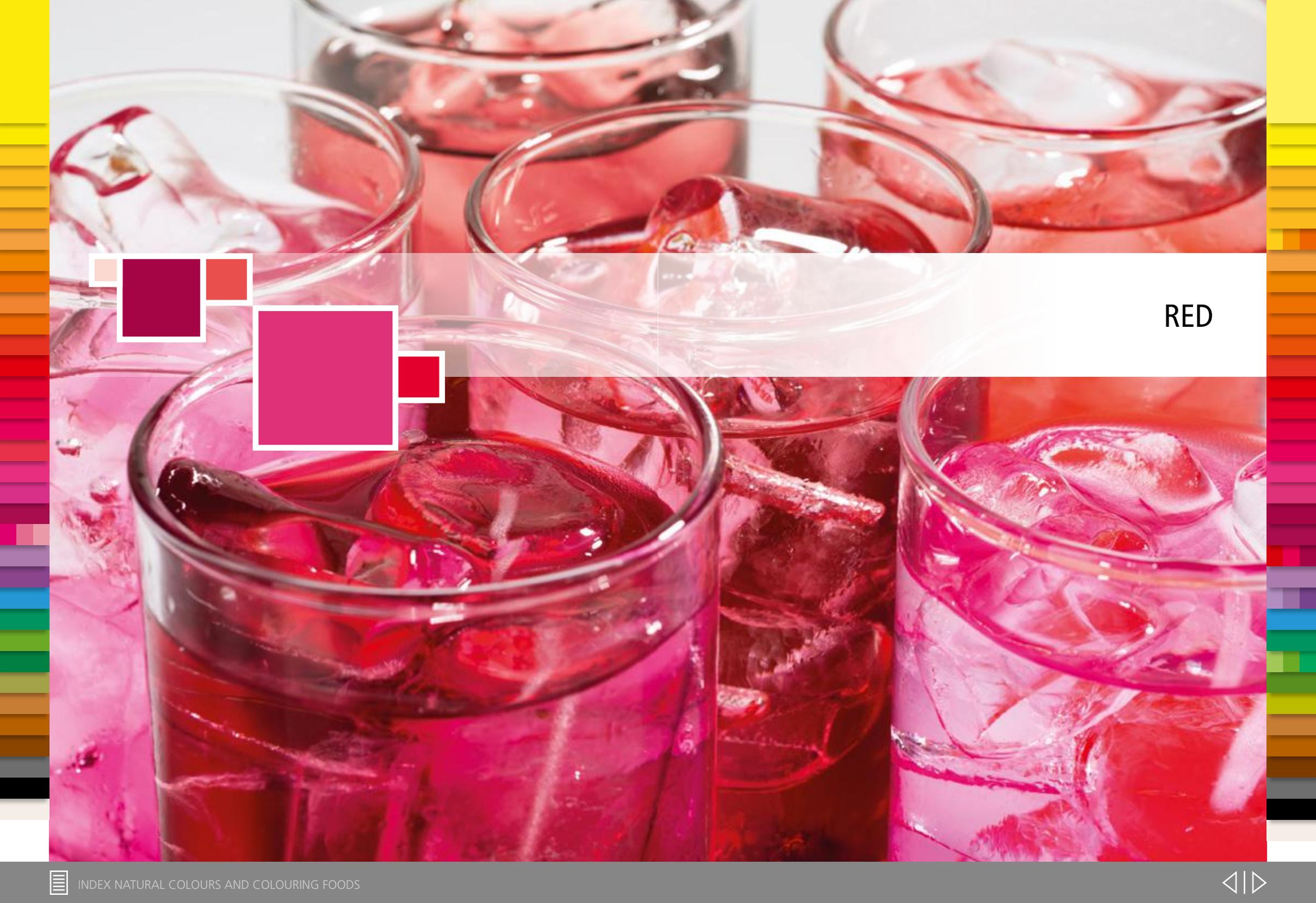
Product stability



Typical applications

confectionery, ice creams and water ices, desserts, yoghurts, flavoured milk products, sauces, seasonings





RED



ANTHO BLENDS – STRAWBERRY SHADE

■ E 163

Typical applications
non-alcoholic flavoured drinks, confectionery, fruit preparations, water ices, desserts, yoghurts

Features
Pure-S™ products with advanced sensory performance are available

Various types of anthocyanins occur in nature, mostly in the cells of flowers, fruits and vegetables, where they are responsible for bright red to deep purple colours. For Strawberry Antho different sources of anthocyanins are standardised and blended into an attractive strawberry shade.

Product stability



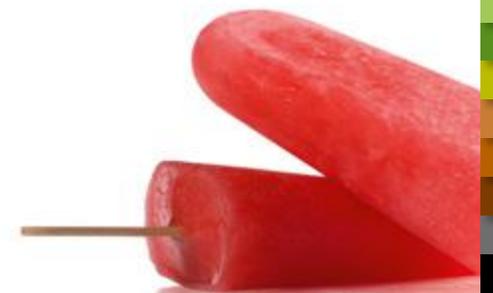
Light



Heat



Fruit acids

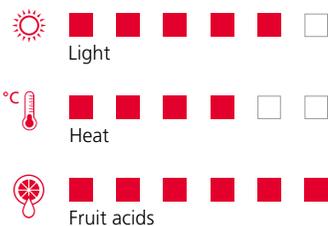


Typical applications
confectionery, water ices,
fruit preparations,
desserts, non-alcoholic
flavoured drinks

 **ARONIA**
■ INGREDIENT

The aronia fruit (*Aronia melanocarpa Michx.*), also known as black chokeberry, is cultivated in Europe and North America as a rich source of antioxidant pigments such as anthocyanins. Aronia berries produce a bright red colour. In addition to the colouring anthocyanin glycosides, aronia juice concentrate also contains sugar and acids.

Product stability

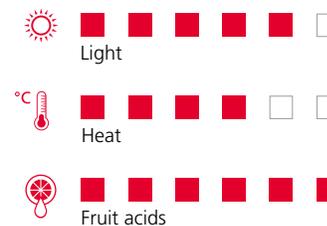


 **ELDERBERRY**
■ INGREDIENT

Typical applications
confectionery, fruit
preparations, water
ices, desserts, non-
alcoholic flavoured drinks

Elder (*Sambucus nigra L.*) is found growing wild in Northern and Central Europe. The high content of cyanidin anthocyanin makes elderberry an ideal source for the production of colour intensive concentrates. As well as valuable anthocyanins and fruit acids, the juice contains polyphenols and tannins, which may have positive health effects.

Product stability



Typical applications

non-alcoholic flavoured drinks, confectionery, fruit preparations, water ices, desserts, yoghurts, sauces

Features

preparations with extraordinary stability at lower acid content such as pH4 are available, and are therefore perfectly suitable for applications where most anthocyanins are less stable, e.g. yoghurts



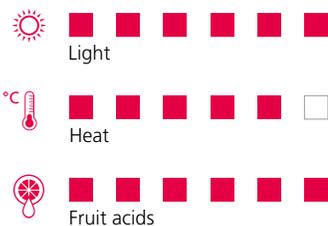
Typical applications

confectionery, fruit preparations, water ices, non-alcoholic flavoured drinks



Black carrots (*Daucus carota L.*) originate from the Mediterranean region. The main ingredients responsible for their intense colour are anthocyanins. The traditional black carrot has made a comeback for culinary purposes, as well as being a source for natural pink to red shades in foods.

Product stability



Hibiscus (*Hibiscus sabdariffa L.*) is a flowering plant native to moderate climatic regions. Various species are grown for their flowers in many colours, which are used in herbal teas. The red colour of the hibiscus infusion is due to anthocyanins delphinidin and cyanidin.

Product stability



Typical applications

confectionery, fine bakery wares, desserts, flavoured milk products, beverages, sauces, seasonings, surimi, snacks, soups, sausages

CARMINE

■ E 120 C.I. NO. 75470

Carmine colour originates from the female cochineal insects (*Dactylopius coccus Costa*), which live on cacti native to South America and Mexico. Carmine, a calcium aluminium lake of carminic acid, provides an extremely stable red colour.



44

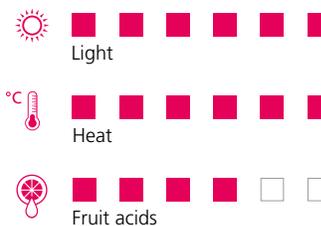
CARMINE

■ E 120 C.I. NO. 75470

Features

liquid formulations for non-migrating systems, e.g. in dairy, as well as acid stable formulations are available

Product stability



45

Typical applications
confectionery, flavoured
milk products, soups, sauces,
non-alcoholic flavoured drinks

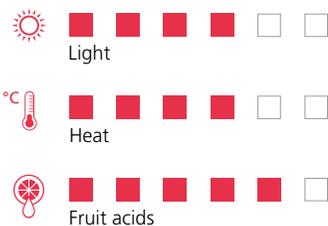
LYCOPENE

■ E 160d C.I. NO. 75125

Lycopene is a red carotenoid pigment found in tomatoes and other red fruits and vegetables. Lycopene is extracted from red tomatoes (*Solanum lycopersicum L.*). By extracting the tomato pulp, a concentrated lycopene oleoresin can be obtained.



Product stability



46

ANTHO BLENDS – PINK SHADE

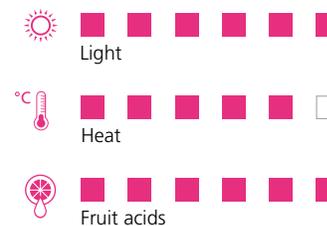
■ E 163

Various types of anthocyanins occur in nature, mostly in the cells of flowers, fruits and vegetables where they are responsible for bright red to deep purple colours. For this shade different sources of anthocyanins are standardised and blended into an attractive pink.

Typical applications
non-alcoholic flavoured
drinks, confectionery, fruit
preparations, water ices,
desserts, yoghurts



Product stability



47

Typical applications

confectionery,
fruit preparations,
water ices, sauces,
non-alcoholic
flavoured drinks

Features

Pure-S™ products with
advanced sensory
performance are available

RED CABBAGE

■ E 163

Red cabbage (*Brassica oleracea var. capitata f. rubra L.*) is a highly pigmented variety of cabbage.

Red cabbage extract is derived from the dark red to purple coloured leaves. It is grown in Northern Europe, China and the Americas.

BEETROOT – WITH REDUCED BLUISH TONE

■ INGREDIENT

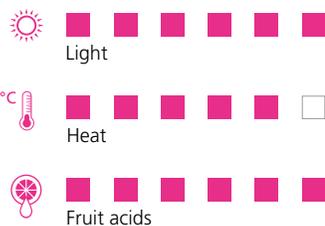
Beetroot (*Beta vulgaris L.*) is native throughout Europe. The main ingredients, apart from sugar, minerals and protein, are the pigments betanin and vulgaxanthin. A bright strawberry red hue is obtained by carefully selecting the varieties processed.

Typical applications

confectionery, ice creams
and water ices, yoghurts,
sugar and chocolate
decorations, instant desserts,
instant drinks



Product stability



48



Product stability



49

Typical applications

confectionery, ice creams and water ices, yoghurts, sugar and chocolate decorations, instant desserts, instant drinks

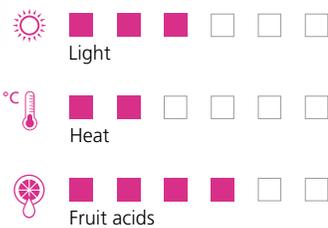
BEETROOT

INGREDIENT

The bluish-pink beetroot juice is prepared by pressing the beets and a subsequent concentration process. The main ingredients, apart from sugar, minerals and protein, are the pigments betanin and vulgaxanthin.



Product stability



50

BLACK CARROT

INGREDIENT

Black carrots (*Daucus carota L.*) originate from the Mediterranean region. Their main ingredients responsible for the purple black colour are anthocyanins as part of the flavonoid family with antioxidant properties. The traditional black carrot has made a comeback, for culinary purposes as well as being a source for natural red to dark red-bluish shades in foods.

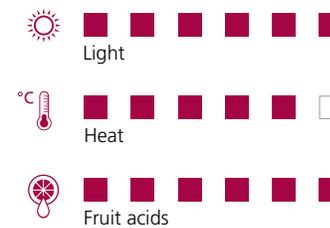
Typical applications

non-alcoholic flavoured drinks, confectionery, fruit preparations, water ices, desserts, yoghurts, sauces

Features

preparations with extraordinary stability at lower acid content such as pH4 are available, and are therefore perfectly suitable for applications where most anthocyanins are less stable, e.g. yoghurts

Product stability



51



Typical applications

non-alcoholic flavoured drinks, confectionery, water ices, fruit preparations, desserts

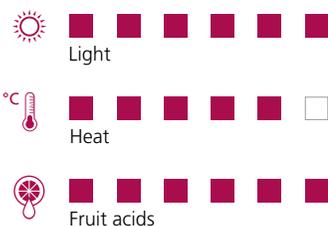
GRAPE

■ INGREDIENT

The flesh of the red grapes contains colour intensive anthocyanins which are predominantly based on malvidin. The outstanding qualities of this fruit product are its typical red-violet colouring and excellent stability.



Product stability



52

ENOCIANIN

■ E 163

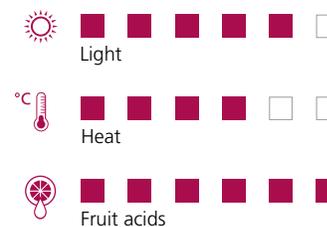
Grape skin extract or enocianin contains the water soluble pigments responsible for the attractive dark red-purple colour of grapes. Enocianin is produced through the extraction of red-purple grape skins. These grapes are derived from highly pigmented varieties such as Ancellotta and Lambrusco.

Typical applications

non-alcoholic flavoured drinks, confectionery, water ices, fruit preparations



Product stability



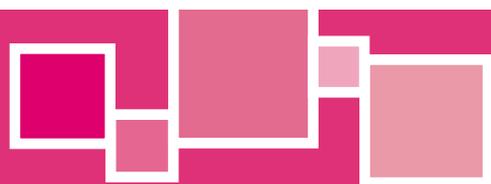
53

Typical applications
confectionery, ice creams
and water ices, yoghurts,
sugar decorations, desserts

RED BLENDS

■ INGREDIENT

Red Blends are based on a careful selection of specific fruit and vegetable concentrates resulting in a unique product range. The blends produce bright strawberry shades, some products being especially suitable for non-acidic confectionery, such as marshmallows and sugar decorations, whilst others are ideal for the application in ice-creams and yoghurt.



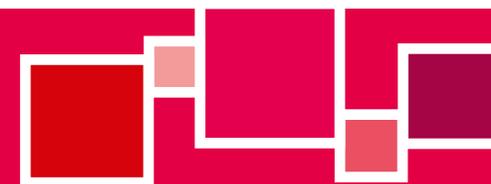
54

RED BLENDS

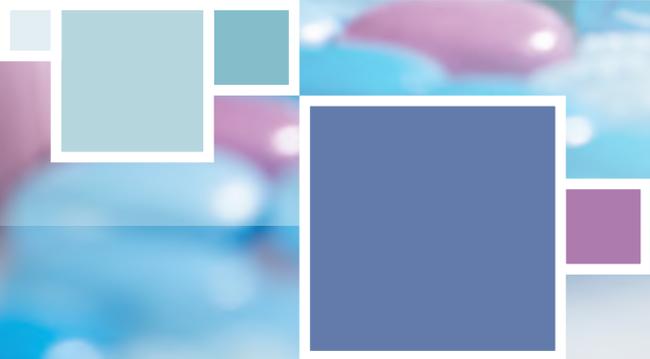
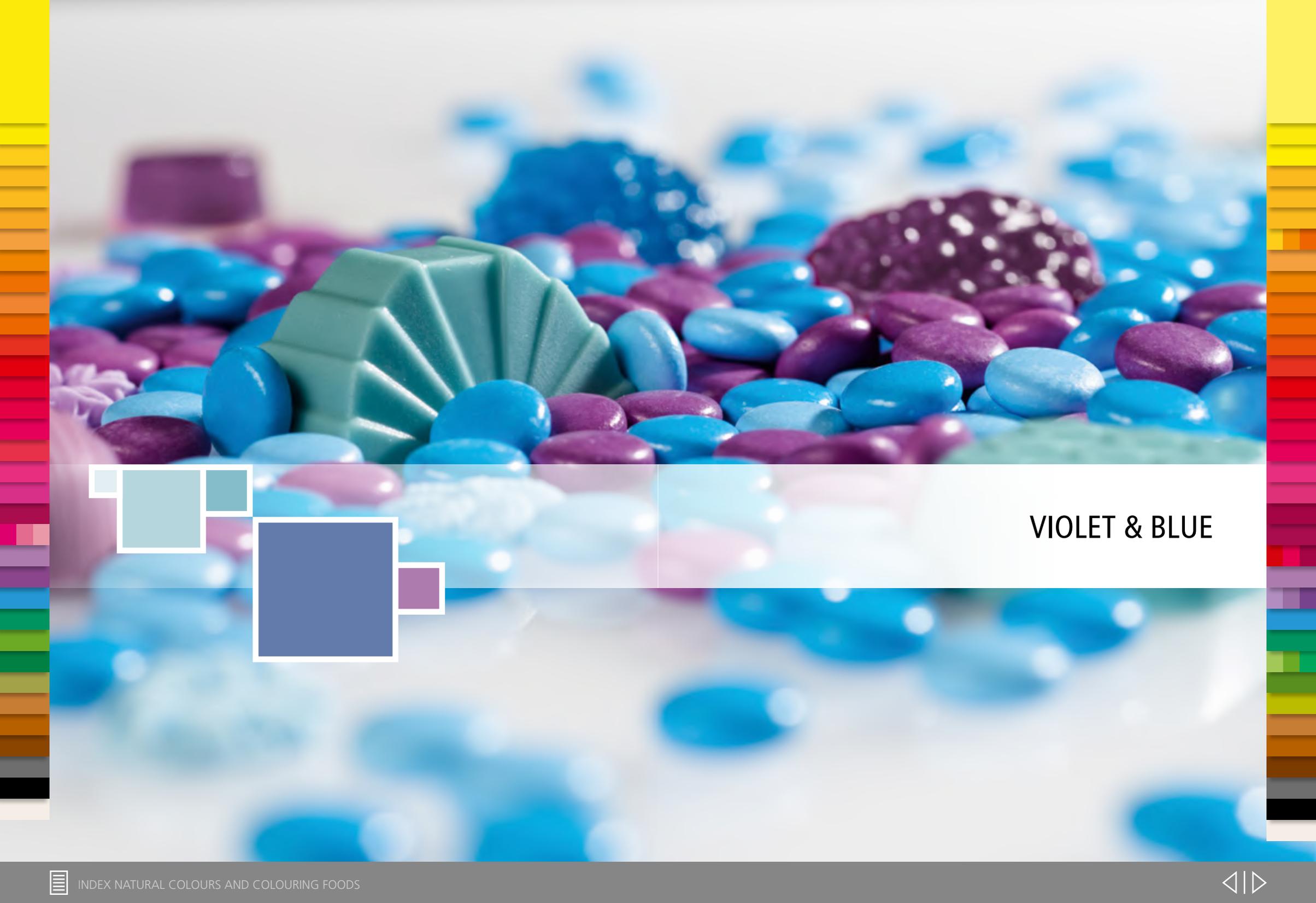
■ INGREDIENT

The Red Blend Range enables the production of red shades from strawberry red to purple red. Based on different fruit and vegetable concentrates, they provide high stability regarding light, heat and acidity. Acidic applications are especially suitable for these products.

Typical applications
non-alcoholic flavoured
drinks, confectionery,
fruit preparations, water
ices, desserts



55



VIOLET & BLUE



VIOLET BLENDS

■ INGREDIENT

Violet Blends are based on a careful selection and combination of specific raw materials resulting in unique violet shades. These products deliver intense bright purple bluish shades and are based on vegetable and algal concentrates. Some preparations are ideal for application in jelly gums and any confectionery with moderate acidity, sorbets and water ices as well as instant drinks. Others are especially suitable for non-acidic confectionery such as marshmallows and sugar decorations, ice creams as well as instant drinks.

Typical applications

preparations available for confectionery, ice cream, water ice, instant drinks and sugar decorations



■ SPIRULINA

■ INGREDIENT

Spirulina is known as a dietary supplement rich in protein, containing all the essential amino acids. In addition, Spirulina is characterised by a high amount of blue pigment phycobiliprotein, together with low concentrations of chlorophylls and carotenes. The bright blue Spirulina concentrate is made by careful aqueous processing and produces vibrant blue shades.

Typical applications

confectionery, pan coated sweets, ice creams and water ices, sugar and chocolate decorations, fat coatings, instant drinks

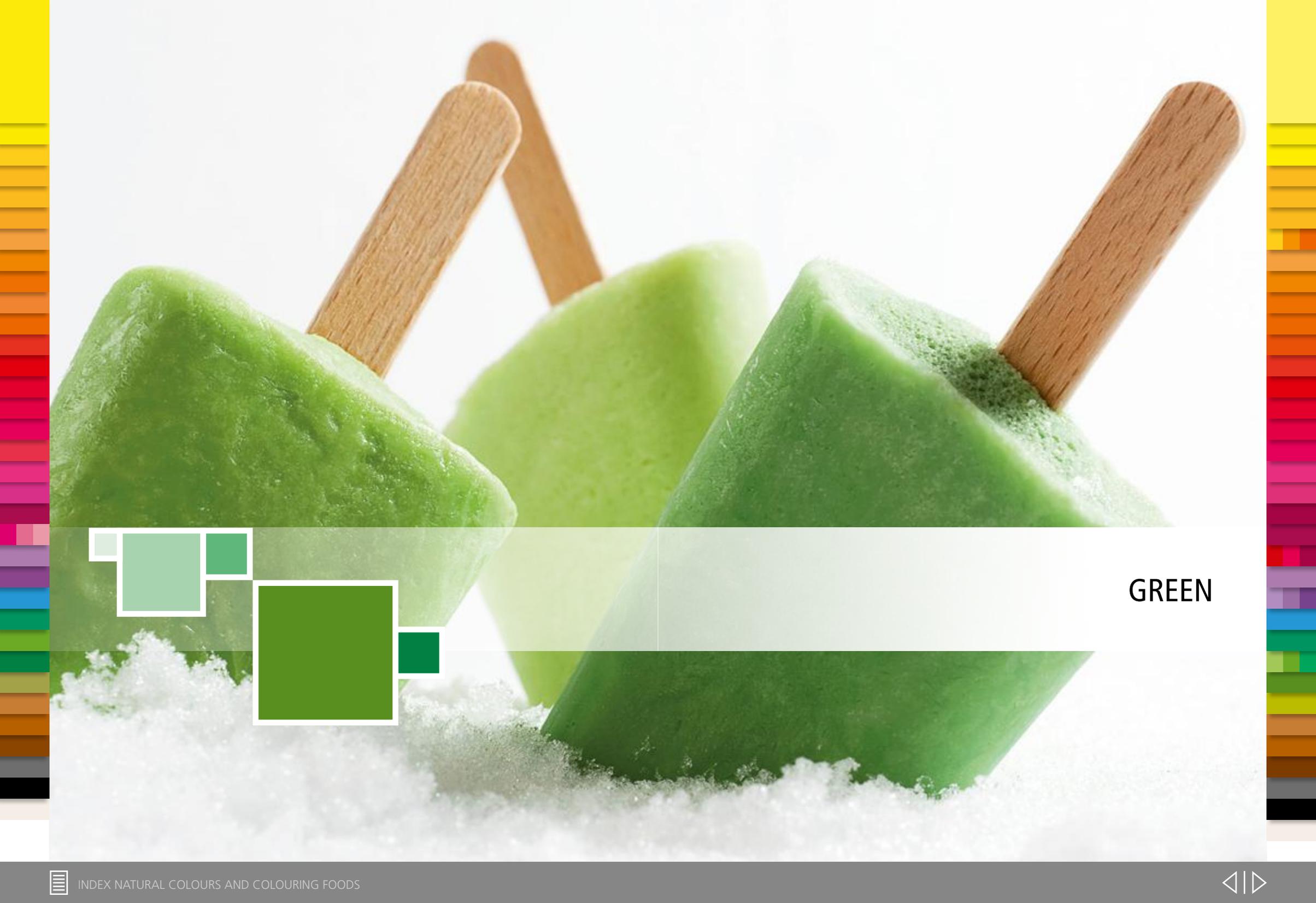


Product stability

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Light

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Heat

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Fruit acids



GREEN



GREEN BLENDS

The Green Blends enable production of various bright green colour hues from yellowish lime green to bluish fresh mint green. Options based on Curcumin E 100 and Cu-Chlorophyllin have a brilliant lime green shade providing good heat and acid stability but should be protected from light. Options based on Colouring Foods provide a bright apple green and a bluish mint green shade. Both alternatives offer best stability performance at moderate acidity and low heat stress.

Typical applications

preparations are available for confectionery, ice cream and water ice, fruit preparations, yoghurts, desserts, fine bakery, sugar decorations and instant drinks



Typical applications

non-alcoholic flavoured drinks, confectionery, ice creams and water ices, desserts, flavoured milk products, seasonings, snacks, soups, sauces

Features

acid stable preparations are available

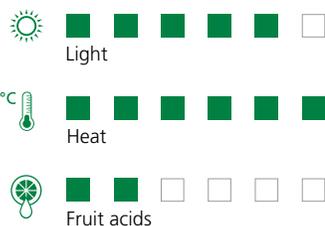


COPPER-CHLOROPHYLLIN

E 141 C.I. NO. 75815

Copper-Chlorophyllin is obtained by coppering of chlorophyll following its alkaline hydrolysis. The improved stability and brightness enables its wide use as a food colour. Copper-Chlorophyllin produces a blue green shade when dissolved in water and is frequently blended with a yellow colour such as Curcumin to provide lime green tints.

Product stability

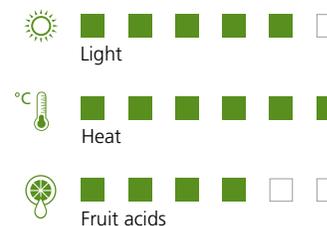


COPPER-CHLOROPHYLL

E 141 C.I. NO. 75815

Copper-Chlorophyll is derived from natural chlorophyll by adding copper salt. In this process, the magnesium in the chlorophyll is replaced by copper. The resulting bright green colour shows improved acid, heat and light stability.

Product stability



Typical applications

confectionery, ice creams and water ices, desserts, flavoured milk products, sauces, seasonings, soups



Typical applications

confectionery, sauces,
seasonings, soups,
pharmaceutical products

Features

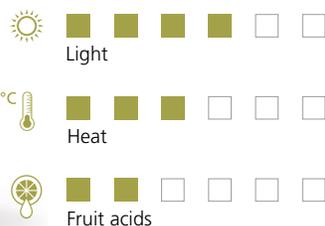
preparations with improved
heat and acid stability
are available

CHLOROPHYLL/-IN

E 140 C.I. NO. 75810 / 75815

Chlorophylls are the most abundant pigments found in nature, responsible for photosynthesis in green plants. The intense green colour is extracted from edible plant material, grass, alfalfa and stinging nettle. Chlorophyllin is a water soluble derivative of chlorophyll.

Product stability

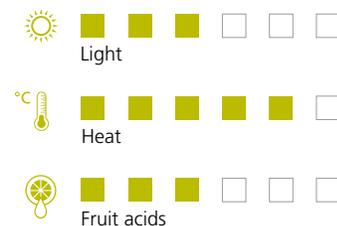


SPINACH

INGREDIENT

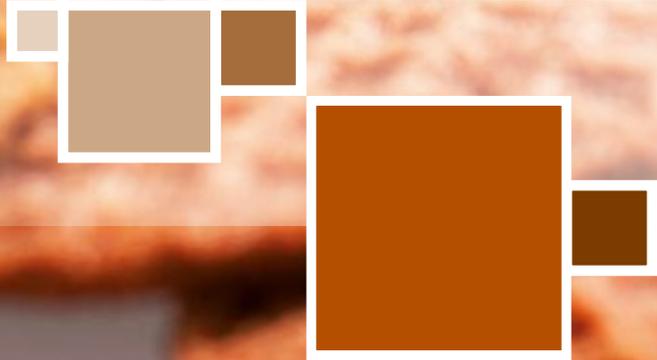
Spinach (*Spinacia oleracea L.*) is a vegetable native to Europe and Asia and is used as an ingredient to add colour and flavour to dishes. Spinach leaves have high nutritional value and are rich in antioxidants. They contain chlorophyll a and b, carotenoids and various vitamins.

Product stability



Typical applications

pasta, soups, sauces,
seasonings



BROWN

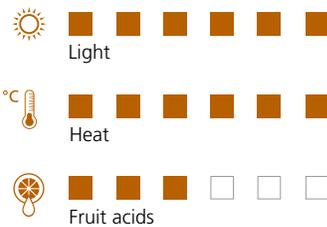


BURNT SUGAR

INGREDIENT

Burnt sugar is produced by carefully controlled heating of sucrose without any additives. It has colouring and flavouring properties. Therefore it is not an additive, but a food which does not require labelling as a colour.

Product stability



Typical applications

confectionery, fine bakery wares, ice creams and water ices, desserts, yoghurts, flavoured milk products, soups, sauces, snacks

Features

options with significantly reduced dusting are available



Typical applications
 non-alcoholic flavoured drinks, confectionery, fine bakery wares, ice creams and water ices, desserts, yoghurts, flavoured milk products, sauces, soups, snacks

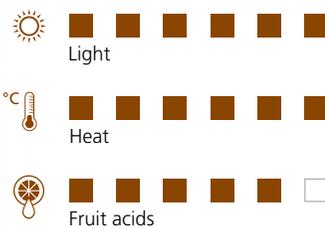


APPLE

■ INGREDIENT

Apple trees (*Malus domestica Borkh.*) are a member of the Rosaceae family. There are many different apple varieties with colours ranging from different shades of red to green and yellow. Apple concentrate as a colouring ingredient is water soluble and provides earthy shades of brown. Apples contain vitamins A and C, pectin, potassium and dietary fibre.

Product stability

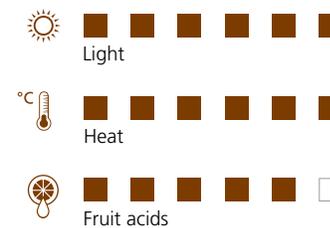


CARAMEL

■ E 150

Caramel is a popular colourant for food and beverage applications ranging from brown to dark brown. Caramel is a water soluble colour made by heating carbohydrates in a caramelisation process.

Product stability



Typical applications

confectionery, non-alcoholic flavoured drinks, alcoholic beverages, fine bakery wares, ice creams and water ices, desserts, yoghurts, flavoured milk products, vinegar, soups, sauces, snacks

Features

acid stable preparations suitable for acidic beverage applications are available





BLACK & WHITE



VEGETABLE CARBON

■ E 153 C.I. NO. 77266

Vegetable carbon is produced by the carbonisation of vegetable material at high temperatures. It is a very stable pigment resistant to heat, light and oxidation. It gives grey to true black shades and is insoluble.

Typical applications
confectionery, fine bakery wares, ice creams and water ices, desserts, sugar and chocolate decorations



Product stability



Light



Heat



Fruit acids

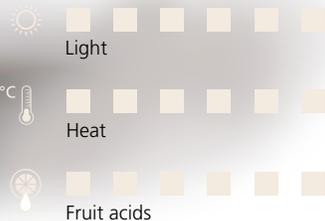
Typical applications
confectionery, pan coated
sweets, icings, fondants,
printing on food,
dressings and sauces

TITANIUM DIOXIDE

E 171 C.I. NO. 77891

Titanium dioxide, also known as titanium (IV) oxide or titania, is the naturally occurring oxide of titanium. It is preferred not only for food but also for pharmaceutical and cosmetic use.

Product stability



NATURAL WHITE

INGREDIENT

Fusion White provides superior tinctorial strength due to its unique product composition from specific polysaccharides. This white powder product was especially developed for use in pan coated sweets as an alternative to titanium dioxide. It gives a smooth and even surface allowing the application of delicate, pastel colourings even on dark coloured cores.

Product stability



Typical applications
pan coated sweets,
dressings and sauces



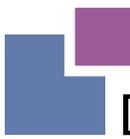
REGULATORY INFORMATION

The statutory provisions for the use of food colourings and generally on food additives are laid down in Annex II to REGULATION (EC) No 1333/2008 on food additives.

The purity criteria of colour additives and all other additives are regulated by COMMISSION REGULATION (EU) No 231/2012 laying down specifications for food additives listed in Annexes II and III to REGULATION (EC) No 1333/2008. The use of aluminium lakes of food colours is regulated in Part E of COMMISSION REGULATION (EU) No 380/2012 of 3 May 2012 amending Annex II to REGULATION (EC) No 1333/2008.

Labelling is regulated by REGULATION (EU) No 1169/2011 on the provision of food information to consumers.

The new range of colouring foods is based on concentrates and extracts of edible vegetables, plants and fruits. These products comply with the current version of the "Guidance notes on the classification of food extracts with colouring properties" published on the 9th of December 2013. As well as with COMMISSION REGULATION (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs and REGULATION (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC.



DISCLAIMER

The information contained herein is to our knowledge true and presented in good faith. Therefore it cannot be considered as legally binding as it only represents our interpretation of current legislation. However, due to conditions beyond our control, we do not offer a guarantee or warranty. Each customer is advised to conduct evaluations to determine the suitability of our products for their specific applications.

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