RECORD YEAR OF FOOD RECALLS!





The Problem

Consumers are demanding more natural ingredients.

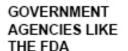
Plant-based ingredients like natural colors inherently add a layer of complexity to food safety controls.

How do brands ensure their most valuable assets are protected from recall and negative publicity due to a food safety issue?



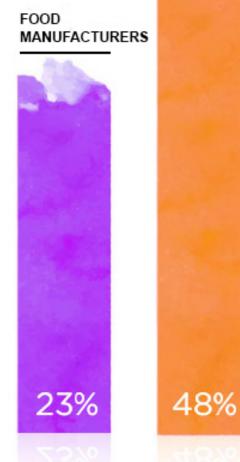


Who is most responsible for ensuring food safety in the United States?









Natural ingredients like colors need to be tested for safe use



Stringent raw material testing protocols are necessary to ensure product quality and consistency



Food Safety programs ensure brands are protected from recall







Certasure™ is an integrated food safety program for colors from plant sources and combines stringent quality testing, comprehensive vendor certification, full raw material traceability, and best manufacturing practices to ensure that colors from natural sources meet all required quality, safety and authenticity requirements.



Natural Color Safety and Testing Program

ROBUST TESTING PROTOCOL















Natural Color Safety and Testing Program FULL RAW MATERIAL TRACEABILITY

Manufacturer Name and Site Address Submitted Tariff/Duty Classification # Required Documentation of All Regulatory Statements

Mandatory Certificate of Analysis





Natural Color Safety and Testing Program

COMPLETE VENDOR CERTIFICATION

Required Certification of All Vendors Hazard Analysis Conduction on All New Suppliers and Raw Materials

Established Rating System for Raw Materials







THE STANDARD IN NATURALS





Leading brands can rely on our Certasure™ promise to protect their most valuable asset. Every single day.

REQUEST A CONSULTATION

Ensure your Natural Color conversion is completed with safe and authentic color solutions.

REQUEST A SAMPLE



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