

OUR RANGE OF COLOURING FOODSTUFFS



Non-exhaustive list
CONTACT US

Our list of Colouring Foodstuffs*

- Cooked Apple Juice concentrate (*Malus domestica*)
- Cooked Onion Juice concentrate (*Allium cepa*)
- Purple carrot Juice concentrate (*Daucus carota L.*)
- Red Beet Juice concentrate (*Beta vulgaris L.*)
- Alfalfa - Dry extract (*Medicago sativa*)
- Burnt sugar liquid (from cane sugar)
- Malt - Liquid extract (*Hordeum vulgare*)
- Safflower - Dry and liquid extract (*Carthamus tinctorius*)
- Spirulina - Dry extract (*Arthrospira platenis*)

*Following «Guidance notes on the classification of food extracts with colouring properties, 29.11.2013 ; elaborated by European Commission Services»

ORIGIN AND ROLES OF OUR COLOURING FOODSTUFFS

Mainly used for their flavour, stability and colour, our colouring foodstuffs, most of which are certified organic, are derived from fruit, vegetables and seaweed such as apple, onion, beet, spirulina, ...

Our colouring foodstuffs can be integrated in various applications such as confectionery, desserts, bakery products, ...

ADVANTAGES OF OUR RANGE

We can offer a wide range of aromatic characteristics and colours in shades of red, orange, yellow, green, etc. for food applications. In particular, we offer clean label solutions to caramel from cooked apples or cooked onions.

Our range is guaranteed GMO-free and vegan.

Our colouring foodstuffs are available either in juice concentrate or dry extracts depending on the references.

