



Shades of green

Food applications

Non-exhaustive list CONTACT US

Our list of natural green dyes

NATURAL COLORS

Chlorophyll (E140i)

Chlorophyllin (E140ii)

Copper Chlorophyll (E141i)

Copper Chlorphyllin (E141ii)

COLOURING FOODSTUFFS*

Alfalfa

Safflower + Spirulina

Safflower + Carbon black

Curcumin + Carbon black

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









Our range of natural green dyes is obtained from terrestrial and marine plants that are naturally rich in chlorophyll or other green pigments.

Chlorophyll is the natural green fat-soluble pigment used by plants in the process of photosynthesis. Its green colour is extracted from plants such as grass, nettle or spinach. Chlorophyllin is the water-soluble derivative of chlorophyll. This improved solubility is one of the main reasons for its use in food or industrial applications.

Copper chlorophyll (or copper chlorophyllin) is a derivate of natural chlorophyll obtained by replacing the magnesium molecule with copper. The resulting bright green colour shows a better stability to acid, heat and light.



Many of the chlorophylls on the market are extracted from silkworm excrement.

Our range of chlorophylls is exclusively extracted from 100% European vegetable!

Other shades of green are possible thanks to our colouring foodstuffs and the combination of some of them such as spirulina with safflower, curcumin with carbon black, etc. Our partner application laboratory is at your disposal to carry out tests directly in your application matrices



