



NATURAL FOOD COLORS

CLEAN LABEL



Natural Yellow

Source: Turmeric
pH (0.5% w/v): 4 to 7
Solubility: Water soluble
Dosage: 0.1 to 0.5%



Natural Orange

Source: Annatto Seed
pH (0.5% w/v): 6 to 8
Solubility: Water soluble
Dosage: 0.1 to 0.5%



Natural Green

Source: Alfa Alfa Leaves
pH (0.5% w/v): 4 to 7
Solubility: Water soluble
Dosage: 0.1 to 0.5%



Natural Blue

Source: Spirulina
pH (0.5% w/v): 4 to 7
Solubility: Water soluble
Dosage: 0.1 to 0.5%



Natural Wine Red

Source: Bilberry
pH (0.5% w/v): 4 to 7
Solubility: Water soluble
Dosage: 0.1 to 0.5%



Natural Dark Blue

Source: Gardenia
pH (0.5% w/v): 4 to 7
Solubility: Water soluble
Dosage: 0.1 to 0.5%



Natural Pink

Source: Beet Root
pH (0.5% w/v): 4 to 7
Solubility: Water soluble
Dosage: 0.1 to 0.5%



Natural Orange Red

Source: Bell Pepper
pH (0.5% w/v): 4 to 7
Solubility: Water soluble
Dosage: 0.1 to 0.5%



Natural Black

Source: Broccoli
pH (0.5% w/v): 4 to 7
Solubility: Water soluble
Dosage: 0.1 to 0.5%



Natural Mango Yellow

Source: Dunelia Salina Algae
pH (0.5% w/v): 4 to 7
Solubility: Water soluble
Dosage: 0.1 to 0.5%



Natural Purple

Source: Gardenia & Bilberry
pH (0.5% w/v): 4 to 7
Solubility: Water soluble
Dosage: 0.1 to 0.5%

Application:
Bakery, Beverage,
Dietary Supplements,
Ice creams, Premixes
Temperature/
Heat Stability:
Between 100 - 110°C
Physical Status :
Powder & Liquid
Shelf Life: 12 months
under preferred
storage conditions