

NATURAL FOOD COLORS

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%



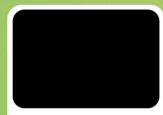
Natural Pink

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