

› SOLUTIONS FOR CONFECTIONERY

April, 2009

Trying to comply with food regulations?

Pleasure and indulgence! What else could be expected from candies and sweet treats? Due to the Southampton study, parents are aware of the link between certain artificial colorants and children behavioral disorders. Today's consumers demand for natural, healthy and innovative ingredients. Move away from artificials... come to naturals!

NATURAL  
VIBRANT  
ATTRACTIVE

We have developed the best natural alternatives for a wide variety of applications. Ask for our solutions for candies, fruit jellies, chewing gums and marshmallows.

*Switch to naturals and keep the vibrant colors*

Just tell us what you need! Our R&D professionals will give you a complete and unique customer support in your products' development.



# SOLUTIONS FOR CONFECTIONERY

Some examples of our catalog products



Color*	Product	Solubility	Physical Form	Typical Usage Level (g/ kg)	Stability			Certification		Legislation		Application
					Light	T°	pH	Kosher	Halal	FDA	EC	
	Biokrom Red QC 101	WS	L	0.2 - 1.0	E	E	>4	-	-	✓	✓	
	Biokrom Red QC 201	WS	P	0.05 - 0.5	E	E	>4	-	-	✓	✓	
	Biokrom Red QC 301	WS	L	0.5 - 2.0	E	E	<4	-	-	✓	✓	
	Biokrom Red QC 601	WD	L	0.2 - 1.0	E	E	All	-	-	✓	✓	
	Novared QM 101	WS	L	0.2 - 1.0	E	E	All	-	-	✓	✓	
	Biokrom Orange QA 101	WS	L	0.2 - 1.0	E	E	< 4	-	-	✓	✓	
	Exakrom Red QE 401	WS	P	0.5 - 2.0	G	G	< 4	✓	✓	✓	✓	
	Novakrom QE 301	WS	P	1.0 - 3.0	G	F	< 4	✓	✓	✓	✓	
	Vegared QB 201	WS	P	1.0 - 3.0	F	F	All	✓	✓	✓	✓	
	Carokrom QT 101	WS	L	0.1 - 0.5	F	E	All	✓	✓	✓	✓	
	Carokrom QT 201	WS	P	0.2 - 1.0	F	E	All	✓	✓	✓	✓	
	Carokrom QT 501	WD	P	0.1 - 0.5	G	E	All	✓	✓	✓	✓	
	Vegasan QH 201	WS	L	0.2 -1.0	E	E	All	✓	✓	-	-	
	Bixakrom QN 801	WS	L	0.1 - 1.0	E	E	<4	✓	✓	✓	✓	
	Bixakrom QN 201	WS	P	0.05 - 0.5	E	E	>4	✓	✓	✓	✓	
	Bixakrom QN 701	WS	L	0.1 - 1.0	E	E	All	✓	✓	✓	✓	
	Betakrom QR 801	WS	L	0.2 - 1.0	E	E	All	✓	✓	✓	✓	
	Betakrom QR 601	WD	P	0.2 - 1.0	E	E	All	✓	✓	✓	✓	
	Vegagreen Plus QU 201	WS	L	0.2 - 1.0	G	G	< 4	✓	✓	-	✓	
	Vegagreen QU 101	WS	L	0.2 - 1.0	G	G	>4	✓	✓	-	✓	
	Vegagreen QU 301	WS	P	0.2 - 1.0	G	G	>4	✓	✓	-	✓	
	Vegablue QG 101	WS	L	0.2 - 1.0	E	E	All	✓	✓	-	-	
	Caramel QK 101	WS	L	0.2 - 3.0	E	E	All	✓	✓	✓	✓	
	Caramel QK 201	WS	L	0.2 - 5.0	E	E	All	✓	✓	✓	✓	
	White QD 101	WD	L	0.5 - 3.0	E	E	All	-	-	✓	✓	
	Black QV 101	WD	L	0.2 - 2.0	E	E	All	✓	✓	-	✓	

## Legend

E = Excellent  
 G = Good  
 F = Fair  
 WS = Water soluble  
 OS = Oil soluble  
 WD = Water dispersible  
 OD = Oil dispersible

L = Liquid  
 P = Powder

## Applications

- Jams
- Jellies
- Gums, candies, fruit jellies, etc.
- Marshmallows
- Fruit preps

\*These colors are the result of applying the product in a white base matrix at the typical usage level. Always remember to verify local legislation regarding restrictions in the use of these colorants.