

» SOLUTIONS FOR MEAT PRODUCTS

April, 2009

Color and appearance of food are key drivers towards customers' buying decisions.

Improve the color stability of your paprika-based meat products, and experience the most cost-effective red-orange color for cooked or uncooked products. We have powder and liquid, oil soluble and also water-dispersible versions.

*NON-BLEEDING
EXTENDED SHELF LIFE*

Looking for non-bleeding colors for surimi based products?

BioColor also has solutions for seafood. With BioColor, you will achieve the most desirable color intensity, natural appearance and stability for your fish sticks. Color hue can easily change according to customer needs. Try our solutions for seafood, we are sure you will be surprised.

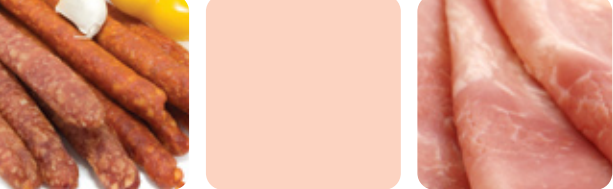
Just tell us what you need! Our R&D professionals will give you a complete and unique customer support in your products' development.



A division of:



SOLUTIONS FOR MEAT PRODUCTS



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	0.1 - 0.3	E	E	>4	-	-	✓	✓	
	Biokrom Red QC 601	WD	L	0.2 - 1.0	E	E	All	-	-	✓	✓	
	Biokrom Red Oil QC 401	OS	L	0.5 - 10.0	E	E	All	-	-	✓	✓	
	Biokrom Red Oil QC 801	OD	L	0.5 - 2.5	E	E	All	-	-	✓	✓	
	Oxired QS 101	WS	L	0.5 - 1.5	E	E	>4	-	-	✓	✓	
	Vegared QB 101	WS	L	0.5- 2.0	F	F	All	✓	✓	✓	✓	
	Vegared QB 201	WS	P	1.0 - 3.0	F	F	All	✓	✓	✓	✓	
	Surimi QS 301	OS	L	10.0 - 25.0	E	E	All	-	-	✓	✓	
	Durakrom QS 2301	WS	P	0.2 - 0.6	E	E	>4	-	-	✓	✓	
	Durakrom Oil QS 3001	OS	L	1.0 - 2.0	E	E	All	-	-	✓	✓	
	Durakrom QS 3101	WS	L	1.5 - 3.0	E	E	>4	-	-	✓	✓	
	Capsakrom Plus Oil QP 201	OS	L	0.2 - 1.0	E	E	All	✓	✓	✓	✓	
	Capsakrom Oil QP 301	OS	L	0.1 - 0.6	F	E	All	✓	✓	✓	✓	
	Salmon QS 201	WS	L	0.1 -0.5	E	E	>4	-	-	✓	✓	
	Bixakrom QN 101	WS	L	0.2 - 1.0	E	E	>4	✓	✓	✓	✓	
	Bixakrom QN 201	WS	P	0.1 - 0.5	E	E	>4	✓	✓	✓	✓	
	Bixakrom Oil QN 901	OD	L	0.1 - 0.3	E	E	All	✓	✓	✓	✓	
	Caramel QK 201	WS	L	0.5 - 2.0	E	E	All	✓	✓	✓	✓	
	Caramel QK 301	WS	P	0.2 - 1.0	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	
	Cooked (cooked sausages, hams, etc.)
	Hamburgers
	Non-cooked (fresh sausages, salami, etc.)
	Surimi
	Salmon Products

*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.