

» SOLUTIONS FOR SAUCES AND DRESSINGS

April, 2009

The perfect top for the perfect meal

Help your customers to create a delicious recipe, providing them with the fancy and nutritional sauces they expect. BioColor has the colors you need for your sauces, salad dressings and other liquid seasonings. No one could be disappointed with such innovative, healthy recipes!

Our colors suit all tastes; give them a healthy appearance with our natural color ingredients.

*HEALTHY SAUCES:
INNOVATIVE NATURAL APPEARANCE*

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 SAUCES AND DRESSINGS



Some examples of our catalog products



Color*	Product	Stability	Physical Form	Typical Usage Level (g/ kg)	Stability			Certification		Legislation		Application
					Light	T°	pH	Kosher	Halal	FDA	EC	
[Red]	Biokrom Red QC 101	WS	L	0.2 - 1.0	E	E	>4	-	-	✓	✓	[Savory][Sweet][Mayonnaise]
[Red]	Biokrom Red QC 201	WS	P	0.05 - 0.5	E	E	>4	-	-	✓	✓	[Savory][Sweet]
[Red]	Biokrom Red Oil QC 401	OS	L	0.5 - 3.0	E	E	All	-	-	✓	✓	[Savory]
[Red]	Biokrom Red QC 601	WD	L	0.2 - 1.0	E	E	All	-	-	✓	✓	[Savory][Sweet][Mayonnaise]
[Red]	Biokrom Red Oil QC 801	OD	L	0.2 - 1.0	E	E	All	-	-	✓	✓	[Savory]
[Red]	Novared QM 101	WS	L	0.2 - 1.0	E	E	All	-	-	✓	✓	[Savory][Sweet][Mayonnaise]
[Red]	Vegared QB 201	WS	P	0.1 - 3.0	F	F	All	✓	✓	✓	✓	[Savory][Sweet]
[Orange]	Exakrom Red QE 401	WS	P	0.5 - 1.5	G	G	<4	✓	✓	✓	✓	[Savory][Sweet][Mayonnaise][Vinegar]
[Orange]	Exakrom QE 101	WS	P	0.2 - 1.0	G	G	<4	✓	✓	✓	✓	[Savory][Sweet][Mayonnaise][Vinegar]
[Yellow]	Carokrom QT 101	WS	L	0.1 - 0.5	F	E	All	✓	✓	✓	✓	[Savory][Sweet]
[Yellow]	Carokrom QT 201	WS	P	0.2 - 1.5	F	E	All	✓	✓	✓	✓	[Savory][Sweet]
[Yellow]	Carokrom QT 501	WD	P	0.1 - 0.5	G	E	All	✓	✓	✓	✓	[Savory][Sweet][Mayonnaise]
[Yellow]	Carokrom Oil QT 601	OD	L	0.02 - 0.3	G	E	All	✓	✓	✓	✓	[Savory][Sweet][Mayonnaise]
[Orange]	Betakrom QR 601	WD	P	0.2 - 1.5	E	E	All	✓	✓	✓	✓	[Savory][Sweet][Mayonnaise]
[Orange]	Betakrom QR 801	WS	L	0.2 - 1.0	E	E	All	✓	✓	✓	✓	[Savory][Sweet][Mayonnaise]
[Orange]	Caroblend Oil QS 2601	OS	L	0.1 - 0.4	G	E	All	✓	✓	-	✓	[Mayonnaise]
[Orange]	Bixakrom QN 201	WS	P	0.05 - 0.5	E	E	>4	✓	✓	✓	✓	[Savory][Sweet][Mayonnaise]
[Orange]	Bixakrom Oil QN 501	OS	L	0.2 - 1.0	E	E	All	✓	✓	✓	✓	[Savory][Sweet][Mayonnaise]
[Orange]	Bixakrom QN 701	WS	L	0.1 - 1.0	E	E	All	✓	✓	✓	✓	[Savory][Vinegar]
[Orange]	Bixakrom Oil QN 901	OD	L	0.1 - 0.5	E	E	All	✓	✓	✓	✓	[Vinegar]
[Orange]	Capsakrom Oil QP 701	OS	L	0.1 - 1.0	G	E	All	✓	✓	✓	✓	[Vinegar]
[Brown]	Caramel QK 201	WS	L	0.2 - 5.0	E	E	All	✓	✓	✓	✓	[Savory][Vinegar]
[Brown]	Chocolate QS 1001	WS	L	0.2 - 5.0	E	E	All	-	-	✓	✓	[Sweet]
[Green]	Vegagreen QU 101	WS	L	0.2 - 1.0	G	G	>4	✓	✓	-	✓	[Savory][Sweet]
[Green]	Vegagreen Plus QU 201	WS	L	0.2 - 1.0	G	G	< 4	✓	✓	-	✓	[Savory][Sweet]
[Blue]	Vegablue QG 101	WS	L	2.0 - 4.0	E	E	All	✓	✓	-	-	[Savory][Sweet]
[White]	White QD 101	WD	L	0.5 - 3.0	E	E	All	-	-	✓	✓	[Savory][Sweet]
[Black]	Black QV 101	WD	L	0.2 - 2.0	E	E	All	✓	✓	-	✓	[Savory][Sweet]

Legend	
E	= Excellent
G	= Good
F	= Fair
WS	= Water soluble
OS	= Oil soluble
WD	= Water dispersible
OD	= Oil dispersible
L	= Liquid
P	= Powder

Applications	
[Savory]	Savory sauces
[Sweet]	Sweet sauces
[Mayonnaise]	Mayonnaise, Mustard, Ketchup
[Vinegar]	Vinegar

*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.