

› SOLUTIONS FOR SNACKS

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Colorful treats for the health-conscious snacker

The growing concerns for weight control and general health, push customers to look for more natural snacks, and avoid artificial colors and additives. But, can your snack products follow health trends?

Discover the advantages of coloring your oil slurries with natural colors from BioColor. Artificial yellow No. 5 and No. 6 are usually added to snacks within spray dried cheese flavor. Now, you can get rid of these dyes while opening new possibilities for your products. BioColor has developed 100% oil soluble natural colorants for oil slurries. Just use uncolored cheese powder and add the colors you like. Ask for our solutions for snacks: we have the perfect natural colors to substitute artificial yellows and others.

NATURAL
HEALTHY
CONVENIENT

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 SNACKS

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 201	WS	P	0.1 - 0.5	E	E	>4	-	-	✓	✓	
	Biokrom Red QC 601	WD	L	0.2 - 2.0	E	E	All	-	-	✓	✓	
	Biokrom Red Oil QC 401	OS	L	0.5 - 5.0	E	E	All	-	-	✓	✓	
	Biokrom Red Oil QC 801	OD	L	0.2 - 2.0	E	E	All	-	-	✓	✓	
	Vegared QB 201	WS	P	1.0 - 3.0	F	F	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 101	WS	P	0.2 - 0.8	E	E	All	✓	✓	-	-	
	Carokrom Oil QT 601	OD	L	0.1 - 0.5	G	E	All	✓	✓	✓	✓	
	Betakrom QR 601	WD	P	0.2 - 1.0	E	E	All	✓	✓	✓	✓	
	Betakrom Oil QR 101	OS	L	0.1 - 0.3	E	E	All	✓	✓	✓	✓	
	Carotene Plus QS 1801	OS	L	2.0 - 10.0	G	E	All	✓	✓	✓	✓	
	Carotene Mix QS 3301	OD	L	1.0 - 2.0	G	E	All	✓	✓	✓	✓	
	Bixakrom QN 201	WS	P	0.05 - 0.5	E	E	>4	✓	✓	✓	✓	
	Bixakrom Oil QN 501	OS	L	2.0 - 10.0	E	E	All	✓	✓	✓	✓	
	Bixakrom Oil QN 901	OD	L	1.0 - 2.0	E	E	All	✓	✓	✓	✓	
	Yellow Caroblend QS 2101	OD	L	9.0 - 11.0	F	E	All	✓	✓	✓	✓	
	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	✓	✓	✓	✓	
	Capsakrom Pure Oil QP 401	OS	L	0.1 - 0.6	G	E	All	✓	✓	✓	✓	
	Vegagreen QU 301	WS	P	0.2 - 0.8	G	G	>4	✓	✓	-	✓	
	Vegagreen Oil QU 601	OS	L	0.1 - 0.6	G	G	All	✓	✓	-	✓	
	Vegagreen Oil QU 701	OS	L	0.2 - 1.0	G	G	All	✓	✓	-	✓	
	Vegablue QG 201	WS	P	0.2 - 1.0	E	E	All	✓	✓	-	-	
	Vegablue Oil QG 301	OS	L	0.2 - 3.0	E	E	All	✓	✓	-	-	
	Caramel QK 301	WS	P	0.2 - 5.0	E	E	All	✓	✓	✓	✓	
	Caramel Oil QK 401	OS	L	0.5 - 5.0	E	E	All	✓	✓	✓	✓	
	Brown QS 3401	OS	L	0.5 - 5.0	E	E	All	-	-	✓	✓	
	Black Oil QV 201	OD	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	
	Pre-extrusion colors
	Fat based slurries

*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.