



Application Solutions for Beverages

Consumers today are clearly in favour of natural colouring in food products. With over 60 years of experience, extensive know-how and state-of-the-art technology, Sensient Food Colors creates innovative colouring formulations to make your product look distinctively unique. In order to simplify the decision which Sensient colouring solution to use in your application, we made a selection of products especially suitable for beverages.

Sensient's specific natural colour formulations for the beverage industry can be applied to a wide range of products, e.g. carbonated soft drinks, near water products, energy drinks, vitamin drinks, syrups etc. The colouring solutions are application tested under challenging conditions to achieve best performance and shade delivery throughout the shelf life.

Considerations

Beverage applications demand superior stability characteristics of the colouring solution. Shelf life, recipe, packaging, and factors such as light, oxidation and acid stability must be considered.

- Colours, especially emulsions, must be tested in the original application and process to detect potential interaction with other ingredients such as flavours, hydrocolloids, minerals etc.
- Low pH can affect stability.
- Reducing agents such as ascorbic acid stabilize carotenoids but destabilize anthocyanins.

Technical Parameters

Ingredients

Demineralised water	fill up to 1 litre
Invert sugar syrup	138 g/l
Potassium sorbate	0.2 g/l
Sodium benzoate	0.15 g/l
Citric acid solution (50%)	adjust to pH 3 or given value

(This internal test matrix is used only when the original base is not available.)

Regulatory Information

The statutory provisions for the use of food colouring are laid down in Annex II of Regulation (EC) No 1333/2008 on Food Additives; and ingredients with flavouring properties in Regulation (EC) No 1334/2008 on Flavour-

ings; both of the European Parliament and of the Council of 16th December 2008. The information provided in this document is not a legally binding assurance of the permissibility or suitability of our products in a specific application. March/2011



Sensient Colors Europe GmbH

Geesthachter Straße 103
21502 Geesthacht, Germany

Meet us on our website: www.sensient-fce.com

Tel. +49 4152 8000-0

Fax +49 4152 54 79

sfc-eu@sensient.com

Sensient Food Colors
Your partner for natural colours



Application Solutions for Beverages



	Carthamus Concentrate L-WS*		Fusion Lemon Yellow L-WS* E 160a		Fusion Lemon Yellow L-WS* E 160a
	Lutein L-WS** E 161b		Natural Carotene L-WS** E 160a		Natural Carotene L-WS E 160a
	Natural Carotene L-WS E 160a		B-Carotene L-WS E 160a		Fusion Mandarin Orange L-WD E 160a
	Fusion Peach Orange L-WS*		Fusion Nectarine Orange L-WS* E 160e		Carminic Acid L-WS* E 120
	Carotene Red L-WD E 160a		Black Carrot Juice Concentrate L-WS*		Carmine L-WD E 120
	Black Carrot Concentrate L-WS*		Encocianin L-WS* E 163		Grape Concentrate L-WS*
	Pink Antho L-WS* E 163		Cu-Chlorophyllin AS L-WS* E 141		Fusion Hazelnut Brown L-WS*
					Caramel P-WS* E 150d

P-WS: Powder, water soluble, L-WS: Liquid, water soluble,
L-WD: Liquid, water dispersible, AS: Acid stable
* transparent **semi transparent

Version 2/2013

For more detailed information please speak with your local Sensient contact.

Sensient Colors Europe GmbH

Geesthachter Straße 103

21502 Geesthacht, Germany

Meet us on our website: www.sensient-fce.com

Tel. +49 4152 8000-0

Fax +49 4152 54 79

sfc-eu@sensient.com

