

Application Solutions for High Boiled Candies

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 high boiled candy.

Sensient colouring solutions are applicable to high boiled candies with long shelf life and high process temperatures. Low water content of high boiled candies leads to good stability.

Considerations

- The base colour e.g. due to variations of sugar can affect the final shade.
- Colour shade and intensity of anthocyanins depend on the pH of the base. In the presence of acid anthocyanins colour brightly red.

Technical Parameters

Ingredients

Sucrose, water, glucose syrup, citric acid.

(This internal test matrix is used only when the original recipe 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



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Sensient Food Colors
Your partner for natural colours



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 Turmeric Root Extract L-WS	 Curcumin L-WD E 100	 Fusion Carrot L-WS
 Lutein L-WS E 161b	 Natural Carotene L-WS E 160a	 β-Carotene L-WS E 160a
 Paprika Extract L-WS	 Carminic Acid L-WS E 120	 Carmine L-WS E 120
 Aronia Juice Concentrate L-WS	 Elderberry Juice Concentrate L-WS	 Black Carrot Juice Concentrate L-WS
 Pink Antho L-WS E 163	 Black Carrot Concentrate L-WS	 Grape Concentrate L-WS
 Enocianin L-WS E 163	 Vertex L-WS	 Green Plant Extract L-WS E 140
 Cu-Chlorophyllin AS L-WS E 141	 Yellowish Green natural L-WS E 100/E 141	 Fusion Hazelnut Brown L-WS
 Burnt Sugar L-WS	 Caramel L-WS E 150c	 Carbon Black L-WD E 153

L-WS: Liquid, water soluble, L-WD: Liquid, water dispersible, Powders also possible
AS: Acid stable

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

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