



# Application Solutions for Ice Cream

Consumers today are clearly in favour of food products with natural colouring. 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 assist the decision making process of which Sensient colouring solution to choose for your application, we have made a selection of products suitable for ice cream.

Sensient's natural colouring solutions are applicable to all kinds of ice cream products based on milk, cream and/or yoghurt. They provide a wide range of colour shades which are available either as natural colours or as colouring food, depending on your specific requirements.



## Technical Parameters

### Internal Test Matrix

Skimmed milk (fat content 0.3%), cream, sugar, glucose syrup, skimmed milk powder, stabiliser, pH-value approx. 6.5, fat content approx. 10% depending on the specific recipe.

### 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 Flavourings; 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.

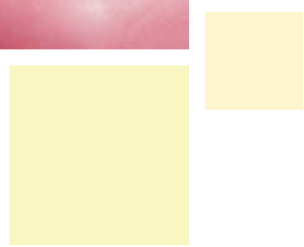
### Considerations

Sensient offers intensive colouring solutions which can be used with high overrun.





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**Carthamus Concentrate L-WS**

**Curcumin L-WS E 100**

**Cardea Vanilla Yellow L-WS**

**Natural Carotene L-WS E 160a**

**β-Carotene L-WS E 160a**

**β-Carotene L-WS E 160a**

**Fusion Mandarine Orange L-WD E 160a**

**Natural Orange L-WS**

**Cardea Mandarine Orange L-WS**

**Paprika Extract L-WS E 160c**

**Carotene Red L-WD E 160a**

**Strawberry Red L-WS**

**Beetroot Juice L-WS**

**Spinach P-WD**

**Cu-Chlorophyllin AS L-WS E 141**

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

**Fusion Hazelnut Brown L-WS**

**Caramel L-WS E 150c**



Sensient Food Colors Europe  
Visit us at our website:  
[www.sensient-fce.com](http://www.sensient-fce.com)