



Application Solutions for Pan Coated Sweets

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 hard panned confectionery.

These Sensient colouring solutions are for hard sugar coating and the dosages are applicable to brightly coloured mini lentils. Solutions for various additional categories such as soft coating, sugar coating, sugar free coating, chocolate coating etc. do exist.

The dosage of the colour depends on the size and density of the centre, as well as on the weight gain during coating. The kind of centre (chocolate, mint, chewing gum, etc.) could influence the colour choice, e.g. if ingredients in the centre are likely to interact with the colour. Powdered colour blends support the application of tailor made shade solutions. If liquid colours are preferred, please contact Sensient to identify suitable liquid alternatives.

Technical Parameters

Sugar syrup: approx. 76° Brix. The colour dosage is based on kg finished sweets.

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 Euro-

pean 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.

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Considerations

- Powdered colours should be pre-dissolved with water before using (e.g. 50% w/w) or dispersed with a high sheer mixer.
- Long storage periods at high temperature should be avoided for certain colours like beetroot.
- A low pH value in the syrup leads to high inversion rate during panning.
- To detect potential interaction with other ingredients such as acids or flavours, testing is required.



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Sensient Food Colors
Your partner for natural colours



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Carthamus Concentrate P-WS

Curcumin P-WD E 100

Curcumin L-WD E 100

Carrot Extract P-WS

β-Carotene P-WS E 160a

β-Carotene L-WS E 160a

Natural Carotene P-WS E 160a

β-Carotene P-WD E 160a

Natural Red P-WS E 160a

Carmine P-WS E 120

Beetroot Juice P-WS

Beet Powder P-WS E 162

Carmine Blue P-WD* E 120

NatBlue P-WD* E 163

Spinach P-WD

Cu-Chlorophyllin P-WS E 141

Fusion Hazelnut Brown P-WS

Natural Brown P-WS**

Carbon Black L-WD E 153

Fusion White P-WD



P-WS: Powder, water soluble, P-WD: Powder, water dispersible, Liquids also possible
 * This product needs to be dispersed in the syrup with a high sheer mixer
 **Gluten

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

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