



# Application Solutions for Water and Fruit Ice

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 water and fruit ice.

Sensient's natural colouring solutions are applicable to all kinds of water ice products including sorbets and sherbets, fruit ice and ice lollies. They provide a wide range of colour shades which are available either as natural colours or as natural ingredients with flavouring and colouring properties, depending on your specific requirements.



## Technical Parameters

### Typical Ingredients

Water, sugar, glucose syrup, stabilisers, citric acid, pH-value approx. 3.

### 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.

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### Considerations

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

Shade and intensity of anthocyanins depend on the pH of the ice base. In the presence of acids, anthocyanins colour vivid red.

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**Sensient Food Colors**  
Your partner for natural colours



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**Turmeric Root Extract L-WS**

**Curcumin L-WS E 100**

**Fusion Carrot L-WS**

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

**β-Carotene L-WS E 160a**

**Natural Orange L-WS**

**Paprika Extract L-WS**

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

**Aronia Juice Concentrate L-WS**

**Elderberry Juice Concentrate L-WS**

**Black Carrot Juice Concentrate L-WS**

**Strawberry Red L-WS**

**Beetroot Juice L-WS**

**Pink Antho L-WS E 163**

**Black Carrot Concentrate L-WS**

**Grape Concentrate L-WS**

**Encocianin L-WS E 163**

**Vertex L-WS**

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

**Fusion Hazelnut Brown L-WS**

**Caramel L-WS E 150c**

**Carbon Black L-WD E 153**

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

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

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