



Sensient Launches Extended Range of Caramel Alternatives with Natural Brown Shades

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Sensient Food Colors Europe has launched a comprehensive line of colours that provide a natural alternative to traditional caramel colours. Sensient's dynamic range of natural brown shades for food and beverage applications includes plant-based products that are available as colouring foodstuffs complying with the new EU guidance notes on colouring food.

One of the biggest challenges has been to produce rich natural brown shades for use in confectionery to meet the demanding product and processing conditions, such as in pan coatings and hard-boiled candies,' explains Dr. Andreas Klingenberg, Technical Director, Sensient Colors Europe GmbH. 'Sensient has developed the technologies and know-how to meet these processing and stability challenges, using natural components as building blocks to create high performance solutions.'

Sensient's new product range incorporates a variety of natural raw materials formulated for specific product applications. Sensient's product line includes apple-based products offering several attractive brown shades particularly suitable for the beverage and confectionery industries. For dairy products, alternatives based on malt and burnt sugar are now available, and a range of oil soluble products are included for use in savoury and snack applications.

Across a wide application range, Sensient now offers stable, attractive brown shades from milk coffee shade to rich dark browns, with products to meet Kosher, Halal and vegetarian requirements. Sensient continues work to further expand the options for natural brown shades to meet growing customer demands.





About Sensient Food Colors Europe

Sensient Colors brings life to products, adding colour and visual enjoyment to food and beverage applications worldwide. Offering unparalleled colour innovation and proprietary technologies, Sensient Food Colors applies industry defining colour expertise, enhancing brand value through premium sensory appeal and performance.

Sensient Food Colors Europe is a unit of Sensient Technologies Corporation, a leading global manufacturer and marketer of colours, flavours and fragrances. Sensient employs advanced technologies at facilities around the world to develop speciality food and beverage systems, cosmetic and pharmaceutical systems, inkjet and speciality inks and colours, and other speciality and fine chemicals. The company's customers include major international manufacturers representing many of the world's best-known brands.

<http://www.sensient-fce.com>