

Colouring palm-free, naturally

Sensient offers palm-free natural colours for food and beverage products

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With responsibility at heart Sensient has developed a range of palm-free products which take full advantage of the natural properties and differences of palm oil vs. sunflower oil. Its innovative research and development team identified solubilization and encapsulation systems which do not depend on palm oil based emulsifiers, enabling Sensient to create an entirely new technological platform in novel palm-free products. Sensient offers solutions for shades from bright yellow to brilliant orange and red and green colour hues. In this new range all ingredients are free of palm derived components, not simply the active pigment. In extensive stability testing, the new palm free products proved to be very well protected against colour degradation making them ideal for all major end application categories.

From a colouring perspective, palm-free formulations for food and beverage products are an excellent alternative. Sensient Food Colors offers its new range with the full palette of palm-free solutions containing natural colours and colouring foods to meet the needs of the food industry.



Palm-free colouring solutions from Sensient do not differ in shade and appearance.



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About Sensient Food Colors

Sensient Food Colors brings life to products, adding colour and visual enjoyment to food and beverage applications worldwide. Offering unparalleled colour innovation and proprietary technologies for over 100 years, Sensient applies industry-defining colour expertise, enhancing brand value through premium sensory appeal and performance. As the global leader in the manufacture and supply of high-performance colours, natural colours and colouring foods, Sensient operates a broad local network of service and application experts, and research, development and manufacturing sites. Extensive technical and legislative expertise is available to support the use of our products and to develop new products to meet future colour needs of the food industry.

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.

www.sensient-fce.com